IHC Fall Mixer Drink Recipes

TOP 3 DRINK RECIPES:

Spicy Pineapple – Saul McDonald, Avanath Capital Management

1. Bourbon 1/3
2. Pineapple Juice 1/3
3. Ginger Beer 1/3

White Leprechaun – Kristin Ginger, Housing Action Illinois

1. 1 ounce whisky
2. 1 ounce Kahlua
3. 2 ounces half and half cream
4. ice for a Boston Shaker

Instructions: Combine all ingredients and either shake over ice in the Boston shaker and then strain into a glass or just add ice.

Bow n Arrow – Veronica Gonzalez, The NHP Foundation

1. 1oz 30ml Bourbon
2. 1oz 30ml Mezcal
3. .75oz 22.5ml Pineapple Juice
4. .75oz 22.5ml Lime Juice
5. .5oz 15ml Sugar Cane Syrup

NON-ALCOHOLIC BEVERAGES:

All Natural Strawberry Lemonade – Mackenzie Drosd, Illinois Housing Council

1. One-part ginger beer or spicy ginger ale
2. One-part mango juice
3. A splash of grenadine
4. Two Luxardo cherries
5. Lemon peel for garnish

Wise Guy – Susan King, Harley Ellis Devereaux

1. Soda Water with a Splash of Cranberry Juice
NOTABLE MENTIONS:

**Porto Tonica** – Valerie Kretchmer, Kretchmer Associates

1. Equal parts white port and tonic
2. Add fresh mint and slice of lime or lemon

**Summer Babe** – Graham Giovagnoli, Eco Achievers

1. 2 ounces gin
2. ¾ ounces Génépy des Alpes
3. ¾ ounces fresh lemon juice
4. Lemon twist (for serving)

**Rye Manhattan** – Beth Demes, Alden Foundation

1. 2 oz rye whiskey (prefer Bullleit)
2. 1 oz sweet vermouth
3. 2 dashes of Angostura bitters

Instructions: Stir with ice. Strain into chilled coupe. Garnish with 3 Luxardo cherries.

**Monte Carlo** – David Hirsch, Colliers Mortgage

1. 2 oz of bourbon
2. 1/2 oz of Benedictine
3. A couple of dashes of Angostura Bitters
4. Lowball glass and orange twist if you'd like.
5. Pretty tasty.