

SUMMER DRINKS

Thank you so much for choosing my book *The Art of Summer Cooking, Volume 1*! Here's your gift, a small selection of alcoholic and nonalcoholic beverages, good for both small groups and a crowd.

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Warm Regards and Happy Cooking!

Jamie

Drink Tips

- Improvisation is encouraged! Feel free to "riff" on any of the recipes you see below based on your tastes and what you have on hand.
- Buy extra ingredients. Your punch may be a hit, and you don't want to run out.
- Most punches have few ingredients. Don't be afraid to splash out on more expensive ingredients.
- Serve hot punch in metal, as glass or crystal might crack.
- Chill ingredients for cold drinks separately before mixing.
- If the bowl or other container you will be using for your punch is too large for your refrigerator, fill it with crushed ice for 30 minutes, empty, and add the punch.
- Freeze blocks or rings from additional nonalcoholic ingredients (or similarly flavored juices) to keep cold punch cold without weakening it.
- To make your ice even more festive, scatter pitted cherries, cranberries, lemon or orange zest in the ring or block mold before filling it with liquid. Choose something that will go with the particular punch you are making.
- For a fun Halloween punch, rinse a small surgical glove, fill with a juice (a red one is particularly fun), tie securely at the cuff, and freeze. At serving time, remove the glove and float the hand in the punch bowl.
- Most chilled punches taste far better if mixed at the last minute.
- Add carbonated ingredients just before serving.
- If your beverage requires adjusting for sweetness, make a simple syrup, as granulated sugar will not dissolve well.
- If a tea recipe requires strongly brewed tea, add additional tea rather than brewing longer. Longer brewing makes the tea bitter.
- While eggnog is not used in any recipe below as these are meant to be summer drinks, my grandmother had an excellent tip for eggnog. Put the eggnog in a punch bowl, and float full-fat vanilla ice cream in it. This keeps the eggnog chilled but doesn't dilute it. Low-fat ice cream will make the eggnog runny.

A BASIC

Simple syrup is used in several of the recipes following. It should also be used to adjust sweetness of any cold beverage; granulated sugar does not mix in well.

Simple Syrup with Ginger Syrup variation

Makes 2 cups

2 cups granulated sugar

2 cups water

Combine the sugar and water in a saucepan. Heat, stirring, until sugar dissolves. Cool to room temperature before pouring into the container you plan to store in, like a small jug with a tight-fitting top.

Refrigerate or store at room temperature. If refrigerated, the syrup will be harder to pour, as it will thicken. Syrup will keep at least 3 months.

GINGER SIMPLE SYRUP VARIATION

Peel and thinly slice 3 ounces of fresh gingerroot. Combine it, sugar, and water in a saucepan. Bring mixture to a boil, stirring until sugar dissolves. Turn heat to lowest possible setting, and simmer for 30 minutes. Remove from heat, and let cool to room temperature before pouring into its storage vessel. Remove ginger.

Nonalcoholic (Some with alcoholic variations)

Teas

Cranberry Cooler

Servings: 4

3 cups cold water

4 Lipton cold brew blend tea bags

1/3 cup sugar

1 cup chilled cranberry juice cocktail

1 tablespoon lemon juice

Pour water over tea bags and brew 5 minutes, dunking tea bags occasionally. Remove tea bags, and stir in sugar.

In a large pitcher, combine tea with remaining ingredients. Serve with ice.

Fizzy Raspberry Citrus Iced Tea
Makes 6 cups

3 Constant Comment Orange Spice tea bags
1 cup fresh or frozen raspberries
1 orange, thickly sliced
1 lemon, thickly sliced
4 cups boiling water
1/4 cup to 1/2 cup sugar, depending on sweetness preferred
2 cups soda water
Ice cubes
2 to 3 big sprigs fresh lemon balm (optional)

Place tea bags, berries, orange, lemon, and sugar in a heat-proof pitcher. Pour boiling water over. Steep 10 to 15 minutes, and then remove tea bags. Let mixture cool to room temperature, and then chill. You can opt to keep the sliced citrus in or strain it out, depending upon the look you prefer.

When ready to serve, add soda water, and serve in tall ice-filled glasses. Garnish with lemon balm sprigs.

VARIATION

Try other fruits besides raspberries.

Lemon-Mint Iced Tea

Servings: 4

2 cups packed fresh mint leaves, lightly crushed

Juice from 4 large lemons

1 quart boiling water

4 black tea bags (decaffeinated or regular)

1/2 to 1 cup granulated sugar or honey

In 2-quart heatproof pot or pitcher, combine mint, lemon juice, water, tea, and 1/2 sugar or honey. Let steep 30 minutes, then strain. Adjust sweetness to taste. Serve warm or iced.

Lemongrass Iced Tea

Makes 6 cups

6 ounces fresh lemongrass

6 cups water

4 tablespoons simple syrup or ginger simple syrup

Ice cubes

Mint sprigs, for garnish

6 lime wedges

Trim and discard the outer and discolored leaves from the lemongrass stalks. Using a sharp knife, chop lemongrass into 1/4-inch slices. Combine lemongrass and water in a saucepan. Bring to a boil, and simmer over very low heat for 1 hour.

Remove from heat. Let cool, and then chill, leaving lemongrass in the water.

To serve, strain out and discard lemongrass. Add preferred syrup to tea, and stir. Pour over ice. Garnish with a mint sprig and a wedge of lime.

Lemongrass-Ginger Iced Green Tea
Makes 4 cups

1 stalk fresh lemongrass
1 (1") piece peeled ginger root
2 green tea bags
1/4 cup honey
4 cups boiling water
1/4 cup fresh lemon juice
ice cubes
Cut ginger piece into 4 slices.

Remove dry ends from lemongrass, and peel off outer layer of stalk; discard. Cut off top half of lemongrass; reserve for for swizzle sticks. Wrap in damp paper towel, and refrigerate until needed. Split remaining stalk, and cut into 4 pieces, bruising it a bit.

Place ginger, split lemongrass, tea bags, and honey in heat-proof container. Pour in boiling water. Let steep, and cool to room temperature.

Remove tea bags. Stir in lemon juice. Chill until ready to serve. Serve in tall glasses over lots of ice with reserved lemongrass swizzle sticks.

Peach Black Iced Tea with Mint Syrup
Makes 4 cups

PEACH TEA

2 tablespoons loose Darjeeling or other unspiced black tea
2 large very ripe peaches
4 cups boiling water
Ice cubes
Mint sprigs (optional)
Peach wedges (optional)
MINT SIMPLE SYRUP

1 cup sugar
1 cup water
1 cup fresh mint sprigs

PEACH TEA

Place tea in heat-proof pitcher, either straight in or in a large tea ball. Halve peaches, remove pits, and squeeze pulp with hands into tea container. Add boiling water, and stir to infuse peach flavor. Let steep 10 minutes, and then strain, pressing out juice from peach pulp. If you dumped loose tea straight into the container, you may need to strain again with a very fine mesh strainer. Let cool; then cover and chill until ready to serve.

MINT SIMPLE SYRUP

Place sugar and water in pan. Bring to boil over high heat and boil 2 minutes. Stir in mint. Remove from heat. Let steep until it reaches room temperature, then strain out mint. Keep syrup covered at room temperature.

To serve, pour peach tea over ice in tall glasses. Add Mint Simple Syrup to taste. Garnish with fresh mint sprigs and peach wedges if desired.

Rosemary-Lemon Herb Sun Tea

Makes 4 cups

- 1 lemon
- 2 Celestial Seasonings Lemon Zinger tea bags
- 1 large sprig fresh rosemary
- 3 to 4 small sprigs thyme or lemon thyme
- 2 fennel tops
- 3 to 4 large sprigs lemon balm or fresh mint
- 4 cups cold water
- Ice cubes
- Sugar (optional)
- Fresh lavender flowers
- Additional herb sprigs, for garnish

Cut lemon into 4 slices, and add to large glass pitcher or jar. Add tea bags. Wash herbs, and place into jar. Add water. Cover, and let stand in sun 4 to 5 hours until brewed.

If serving immediately, leave in herbs for a pretty look, or strain and refrigerate until ready to serve. Enjoy over ice. Sweeten if desired. Garnish with lavender flowers and pretty herb sprigs.

So Very Berry Iced Tea
Makes 4 cups

4 cups water
4 bags Celestial Seasonings Raspberry Zinger tea
2 bags Twinings Blackcurrant tea
1/4 cup granulate sugar or honey
4 orange slices

Bring water to a boil. Add tea bags to pot. Steep for 10 minutes (or longer for more intense flavor). Remove tea bags, and sweeten tea with sugar or honey, stirring to combine. Pour into a heat-proof serving pitcher, and chill.

Serve over ice, garnished with orange slices.

Spiced Citrus Iced Tea

Makes 2 quarts

2 quarts water

2 cinnamon sticks (3" each)

1/2 teaspoon whole cloves

1/4 teaspoon ground nutmeg

3 family-size tea bags

1/2 cup sugar

1 (6 ounce) can frozen orange juice concentrate, undiluted

1 (6 ounce) can frozen lemonade concentrate, undiluted

Bring water, cinnamon sticks, cloves, and nutmeg to a boil in a large Dutch oven. Remove mixture from heat, and add tea bags. Cover, and steep 5 minutes. Discard tea bags, cinnamon and cloves with a slotted spoon. Stir in sugar until dissolved. Stir in concentrates. Chill. Serve over ice.

Spiced Pineapple-Lemon Tea

Servings: 4

3 cups pineapple juice
1/2 cup fresh lemon juice
3 cups cold water
3/4 cup brown sugar
3 whole cinnamon sticks
1 teaspoon ground cloves
2 teaspoons ground allspice
4 whole tea bags

Bring pineapple juice, lemon juice, and water to a boil. Add sugar and spices, and simmer 20 minutes. Remove from heat, add tea bags, cover, and steep 10 minutes. Remove tea bags, and strain. Serve hot or iced.

Punches

Citrus-Cherry Punch

1 cup sugar

2 cups water

2 lemons, juiced

1/2 cup cherry juice

1/4 cup orange juice

2 quarts ginger ale

Juice from a can of apricots

Boil sugar and water together for 1 minute. Cool. Add the fruit juices. Set aside for an hour. Chill thoroughly. Add ginger ale.

Citrus-Pineapple Punch

2 cans (6 ounce) lemonade concentrate, thawed
2 cans (6 ounce) orange juice concentrate, thawed
14 cups water
1 quart ginger ale
4 pints pineapple sherbet, melted
1 pint vanilla ice cream, melted

Combine all ingredients, and mix well.

Cowboy Punch (AKA Virgin Champagne)

2 bottles white grape juice

1 large bottle club soda

2 large bottle 7-Up

Mix the ingredients. Chill thoroughly. Serve very well chilled.

Fizzy Pineapple Cranberry Party Punch
Makes 6 servings

2 cups cranberry juice cocktail
2 cups pineapple juice
1 1/2 cups ginger ale (natural is best)

Combine ingredients. Serve over ice.

Ice Cream Apricot-Pineapple Party Punch

Servings: 32 (4-ounce size)

1 1/2 cups apricot nectar

1 quart orange carbonated soda

2 1/2 cups pineapple juice

2 quarts vanilla ice cream

Orange slices

Use a 4-quart punch bowl. Fill punch bowl with chilled apricot nectar, orange soda, and pineapple juice. Stir, top with small scoops of ice cream, and garnish with orange slices.

Spiced Minted Punch

Servings: 8 (4-ounce size)

5 cups water
6 whole cloves
1 cinnamon stick (3" to 4")
1 tablespoon minced fresh ginger root
1/2 cup chopped fresh mint leaves
1/2 cup sugar
1 lemon, cut in half
Whole mint leaves, for garnish

In a large saucepan over medium heat, stir together the water, cloves, cinnamon stick, ginger, and chopped mint. Bring the mixture to a boil, reduce the heat to medium, and simmer, uncovered, until the liquid is reduced to 4 cups, about 15 minutes.

Add the sugar, and stir until dissolved. Remove from the heat.

Squeeze the juice from one half lemon into the punch, and mix well. Strain the punch into a chilled pitcher or punch bowl; discard the solids. Thinly slice the other lemon half and add to the punch.

Serve the punch warm, or cover it tightly and chill for at least 2 hours or as long as overnight.

Pink Angel Punch

Servings: 14

12 ounces pink lemonade frozen concentrate, slightly thawed

20 ounces frozen strawberries

2 cups water

1 quart vanilla ice cream

2 cup lemon-lime soda, chilled

Take half of all ingredients (except soda), and blend in blender until smooth. Pour into punch bowl. Repeat with other half. Refrigerate until serving time. Just before serving, gently pour soda over other ingredients. Stir to mix.

Strawberry Apple Fruit Punch

Servings: 8

2 1/2 pounds strawberries

4 1/4 cups apple juice

Juice of 3 lemons

Pinch nutmeg

A few ice cubes

Wash and hull strawberries. Process with remaining ingredients until smooth. Strain through sieve to remove seeds, mashing with a spoon to extract the liquid.

Other

Agua Fresca de Sandia

Servings: 2

2 cups chopped seedless watermelon

2 cups ice cubes

3/4 cup guava nectar

2 tablespoons granulated sugar

1 to 2 tablespoons fresh lime juice

Place watermelon, ice, guava, sugar, and lime juice in blender. Blend until smooth. Serve immediately.

Easy Refreshing Watermelon Cooler

Puree watermelon cubes (seeded if not from a seedless watermelon) with a little bit of sugar. For an alcoholic version, add a splash of a favorite liqueur. A few raspberries per serving heighten the color and enhance the flavor but are completely optional. Serve over ice.

Ginger Beer

Servings: 4

Ice

1 cup ginger simple syrup (at start of file)

Sparkling water

2 lemons or limes

Fill a tall glass with ice, and add $\frac{1}{4}$ cup ginger syrup; fill to top with sparkling water and juice of $\frac{1}{2}$ lemon or lime. Serve with a straw.

Homemade Lemonade

Servings: about 8

Want a flavored lemonade? You can use any prepared coffee syrup that strikes your fancy. Just decrease the sugar in this recipe, as those syrups are sweet.

16 large lemons, halved and juiced

2 cups sugar, or to taste

3 cups ice-cold water

Ice cubes

Lemon slices, for garnish

Sprigs of fresh mint, for garnish

Place lemon juice, sugar and water in a large pot. Bring just to the boil, stirring occasionally to dissolve the sugar. Cool mixture, and then refrigerate until well chilled.

Fill glasses with ice, and add lemonade. Garnish with lemon slices and mint.

Honey Lemonade Mint Iced Tea

Makes 2 quarts

This works great with any plain black tea, even decaffeinated ones. Adjust the amount of mint leaves for what you have and how "minty" you like your tea.

4 tea bags

1/2 cup honey

18 large mint leaves, about 3" long each

1 quart boiling water

1 quart lemonade

ice cubes

fresh mint sprigs, for garnish

Place the tea bags in a teapot that will hold at least 4 cups or a 1-quart jar. Add the honey, mint leaves, and boiling water, and let steep 10 minutes. Strain into a large pitcher, add the lemonade, and stir to combine. Chill. Pour over ice cubes and garnish with mint sprigs.

Peach Chi-Chi

Servings: 2 with vodka, 1 without vodka

Use a frozen peach half for an icy version.

1/3 cup unsweetened pineapple juice

3 tablespoons cream of coconut

1/2 fresh peach, peeled and cut up (or canned peach half)

1/2 cup ginger ale

1/4 cup vodka (optional)

Put all ingredients into blender. Process for 30 seconds.

Mocha Float

Serving: 1

4 ounces chilled brewed espresso, sweetened to taste

3 tablespoons chocolate syrup

3 ounces milk

1/3 cup coffee mocha chip ice cream

1/3 cup dark chocolate ice cream

Chilled seltzer or club soda

Whipped cream, for garnish

Sweetened cocoa, for garnish

Pour espresso, chocolate syrup, and milk into a chilled 16-ounce glass. Stir to blend.

Add coffee and ice creams. Fill glass with seltzer and stir.

Garnish with dollop of whipped cream and dust with cocoa.

Strawberry-Peach Fruit Frost
Makes two 2-cup servings

- 1 1/2 cups strawberries, hulled
- 2 small (or 1 1/2 large) very ripe bananas, broken into 1" pieces
- 1 cup frozen or canned peach slices
- 1 cup apple juice
- 1 tablespoon honey
- 1 cup ice cubes

Combine all ingredients except ice cubes in a blender, and blend until smooth. With motor running, gradually add ice cubes, and blend until smooth.

Strawberry Pineapple Colada Smoothie

Makes two 2-cup servings

- 1 1/2 cups strawberries, hulled
- 1/2 cup fresh, frozen, or canned pineapple chunks
- 8-ounce container pina colada yogurt (or coconut)
- 1/2 cup orange juice
- 1 1/2 cups ice cubes

Combine all ingredients in a blender except for ice cubes, and blend until smooth. With motor running, gradually add ice cubes. Blend until smooth.

Virgin Lime Rickey

Serving: 1

3 tablespoons lime juice

1 tablespoon sugar

1 cup sparkling water, spring water, or seltzer

Ice

Lime wedge or slice

Mix the lime juice and sugar in a tall glass. Add the water or seltzer; stir.

Add enough ice to fill the glass. Garnish with lime.

Alcoholic

Individual Drinks (1 to 2 servings)

Bourbon-Mint Iced Tea

Makes 1

Branca Menta liqueur is a digestif flavored with peppermint, menthol, and a proprietary herb blend. It is what supplies the mint flavor in this tea cocktail.

1/2 ounce lemon juice

3/4 ounce simple syrup

1/4 ounce Branca Menta Liqueur

3/4 ounce good-quality bourbon

Ice

5 ounces sweetened iced tea (like Arizona)

Lemon slice (optional)

Mint sprig (optional)

Place lemon juice, simple syrup, liqueur, and bourbon into a cocktail shaker. Add ice, and shake well to blend. Strain into a tall ice-filled glass. Pour in iced tea. Garnish with a lemon slice and a mint sprig, if using.

Campari Freeze

Servings: 2

1 1/2 cups ice

1 cup orange sherbet

1/4 cup orange juice

3 ounces Campari

1 ounce triple sec

Combine all ingredients in a blender, and blend until smooth.

Chartbuster

Serving: 1

1 1/4 ounce strawberry schnapps or liqueur

1 ounce pineapple juice

1 ounce cream of coconut

1/2 cup fresh strawberries

1 cup crushed ice

Blend all ingredients.

The Coconut Groove

Serving: 1

Gelato makes for a creamier drink, while sorbet makes for a lighter drink.

1 1/2 ounces rum

1/2 cup coconut sorbet or gelato

1 ounce fresh lime juice

1 ounce coconut milk

1 ounce pineapple juice

1/2 cup crushed ice

1 pineapple wedge, for garnish

Dusting ground nutmeg, for garnish

Chill cocktail glass. In a blender, combine rum, sorbet or gelato, lime juice, coconut milk, pineapple juice, and ice. Blend until well combined and smooth.

Pour mixture into the chilled glass. Place pineapple wedge on rim of glass, and dust top of drink with nutmeg. Serve.

Creamy Blue Hawaiian

Serving: 1

Ice cubes

3 ounces pineapple juice

1/2 ounce blue curacao

1 ounce golden rum

1 ounce cream of coconut

Lime wedge, for garnish

Fill a highball glass with ice. Pour pineapple juice, blue curacao, rum, and cream of coconut into a cocktail shaker, and shake to blend. Pour contents of shaker into highball glass, and drop in lime wedge. Serve immediately.

Kahlua Banana Smoothie

Serving: 1

2 tablespoons Kahlua or other coffee liqueur

1 tablespoon light rum

3/4 cup diced banana

1 cup vanilla ice cream

Splash of milk

Place all ingredients in a blender, and mix on low speed until the mixture is blended. Continue mixing, gradually increasing the speed, until the mixture is smooth. Pour the smoothie into a wine goblet or glass.

Peach Daiquiri

Servings: 2

2 cups ice

1 large peach or nectarine, peeled, pitted, and sliced

3 ounces gold rum

2 ounces peach schnapps

Juice of 2 limes

1 teaspoon superfine sugar

Combine all ingredients in a blender, and blend until smooth.

Strawberry Daiquiri

Servings: 2

3 cups ice

7 to 8 large frozen strawberries, partially thawed

3 ounces white rum

2 ounces strawberry liqueur (or 2 additional ounces white rum)

Juice of 2 limes

2 teaspoons superfine sugar

Combine all ingredients in a blender, and blend until smooth.

Tahitian Sunset

Serving: 1

Ice cubes

1 1/2 ounces rum

4 ounces pineapple juice

1 ounce freshly squeezed orange juice

1 1/2 teaspoons grenadine

1 teaspoon almond syrup (like Torani or DaVinci brand)

Pineapple or orange slice or maraschino cherry for garnish

Fill a highball glass with ice. Pour rum, pineapple juice, orange juice, grenadine, and almond syrup into glass, cover with a cocktail shaker, and shake to blend. Pour shaker contents into highball glass, and garnish with fruit.

Tangerine Mimosa

Serving: 1

What juice or juicy fruit do you have lying around? Substitute any juice you like to make your own signature mimosa!

4 ounces dry sparkling wine

2 ounces fresh-squeezed tangerine juice (about 1 tangerine)

Place wine and juice in a champagne flute, and stir gently.

Tropical Itch

Serving: 1

Ice cubes

1 1/2 ounces pineapple juice

1/2 ounce passionfruit syrup (like Torani brand)

2 ounces dark rum

Juice of 1/2 lemon

Fill a highball glass with ice. Pour all ingredients into the glass, stir, and serve.

Group Drinks

Berry Sangria Makes 1 quart

1 bottle Chianti (or other fruity red wine)
1 orange, halved and sliced
1 cup small strawberries, hulled and quartered
Juice of 3 oranges

Pour wine into a pitcher. Add orange slices and berries. Chill 3 hours. Pour in orange juice, stir well, and chill until serving time. Serve in iced glasses, spooning fruit into each serving.

Champagne-Citrus Punch

1 quart superfine sugar
1 1/2 cup lemon juice
1 quart orange juice
5 1/4 liters sparkling wine
2 quarts ginger ale
Ice

Dissolve sugar in lemon juice. Mix with orange juice. Refrigerate all ingredients until needed. Pour into a large 8 quart punch bowl like so: orange juice mixture, sparkling wine, and ginger ale. Add ice.

Dark and Stormy

Servings: 4

Ice

1 cup ginger simple syrup (at start of file)

Sparkling water

2 lemons or limes

6 ounces rum

Fill a tall glass with ice, and add $\frac{1}{4}$ cup ginger syrup; fill to top with sparkling water and juice of $\frac{1}{2}$ lemon or lime. Float $1\frac{1}{2}$ ounces of rum in each drink. Serve with a straw.

Fizzy Stone Fruit Sangria

1 plum, cut into small chunks
12 cherries, stones removed and halved
About 3 tablespoons Cointreau (or other orange-flavored liqueur) to taste
About 6 tablespoons brandy
1 (750 mL) bottle red wine, chilled
1 tablespoon simple syrup (recipe at top of file), or to taste
1 lemon, thinly sliced
1 orange, thinly sliced
Juice from 2 lemons
1 cup selzer water (or sparkling wine)
Cinnamon sticks (for optional garnish)
Ice cubes

Macerate plum chunks and cherry halves in the Cointreau and brandy for 20 to 30 minutes.

In a large chilled punch bowl, combine the red wine with the simple syrup, lemon and orange slices, lemon juice, macerated fruit with liquid, cinnamon sticks, selzer water, and ice cubes. Mix well, and serve immediately.

Lemon and Orange Sangria
Servings: 6 (4-ounce size)

1 lemon, thinly sliced
1 orange, thinly sliced
About 3 tablespoons Cointreau or other orange-flavored liqueur or to taste
About 6 tablespoons brandy
1 (750 mL) bottle red wine, chilled
1 tablespoon simple syrup (recipe at top of file), or to taste
Juice from 2 lemons
Cinnamon sticks (for optional garnish)
Ice cubes

Macerate lemon and orange slices in the Cointreau and brandy for 20 to 30 minutes.

In a large chilled punch bowl, combine the red wine with the simple syrup, lemon juice, macerated fruit with liquid, cinnamon sticks, and ice cubes. Mix well, and serve immediately.

Lime Sea Breeze

Servings: 6

3 cups cranberry juice
2/3 cup grapefruit juice
Juice of 1 lime
1 cup vodka
Lime slices as garnish

Combine juices and vodka in pitcher. Pour over ice in tall glasses. Garnish with lime.

Raspberry-Lime Rickey (Virgin and Alcohol variations)

If desired, 1 1/2 ounces vodka, gin, or tequila can be added to each drink to make an alcoholic version.

1 cup raspberries, picked over and gently rinsed

3/4 cup freshly squeezed lime juice

2 cups sparkling water

About 1/2 cup sugar syrup

Mint sprigs for garnish

Mash raspberries to a puree, or puree them in a blender; force through a sieve to remove seeds. Combine raspberry pulp and lime juice in a pitcher with sparkling water. Add sugar syrup.

Fill four large glasses with cracked ice, and pour liquid over it. Garnish with mint and serve with a straw. Makes 4 servings.

Rosy Citrus Punch

Makes 3 quarts

1/2 can (12.5 oz.) frozen lemonade concentrate, thawed

1 can (12.5 oz.) frozen orange juice concentrate, thawed

1/4 cup grenadine syrup

2 cups water

4 cups lemon-lime soft drink

4 cups club soda

Combine concentrates, grenadine, and water in pitcher. Cover and chill.

Just before serving, pour concentrate mixture into punch bowl. Add lemon-lime soft drink and club soda. Stir gently.

Pepper Pineapple Rum Punch

Servings: 6

4 cups pineapple juice
1 whole fresh vanilla bean
10 white peppercorns
10 coriander seeds
18 ounces rum
Pineapple slices, for garnish

Place pineapple juice in a saucepan. Cut vanilla bean lengthwise, and scrape seeds into juice. Add peppercorns and coriander seeds. Bring to a boil, and then turn off heat. Steep for 1 hour, strain, and cool.

Fill 6 glasses with 3 ounces rum and ice. Strain the pineapple juice mixture, and then top each glass with 6 ounces pepper pineapple juice. Garnish with a pineapple slice.

Spiked Southern Ice Tea Punch
Makes 7 cups

1 orange
20 whole cloves
4 very large fresh mint sprigs
2 Lipton or other black tea bags
3 cups boiling water
1 cup ice water
1 cup fresh orange juice
1/2 cup fresh lemon juice
1 cup pineapple juice
1/2 cup brown sugar, packed
3/4 cup Jack Daniel's or bourbon
Ice cubes

Stud orange with the whole cloves, and then cut orange into 3 slices. Place in heat-proof pitcher along with mint sprigs and tea bags. Add boiling water, and let steep 10 minutes. Remove tea bags. Add ice water and juices. Stir in brown sugar. Chill.

When ready to serve, stir in whiskey. Serve in glasses filled with ice.

Vodka-Spiked Ginger Lemonade

Servings: 6

2 cups hot water

1 cup sugar

1 cup fresh lemon juice

1 tablespoon peeled and grated fresh ginger

2 cups cold water

9 ounces vodka

Lemon wedges, for garnish

Fresh mint, for garnish

In a heat-proof pitcher, dissolve sugar in hot water. Add lemon juice, ginger, and cold water. Steep for 10 minutes. Strain through a fine mesh strainer. Chill.

Serve in 12-ounce glasses filled with ice. Spike each glass with 1.5 ounces vodka. Garnish with lemon wedges and fresh mint.

Watermelon Cooler (with Daiquiri variation)

Servings: 4

Not a fan of watermelon or have other fruits sitting around? Feel free to substitute any melon, berry, or stone fruit for the watermelon. If using berries, puree and strain seeds before adding to the blender. If using large stone fruits, peel by dropping into boiling water for 30 seconds or so (until the skin loosens) and then drop immediately into ice water to cool.

2 cups seedless watermelon

1 cup crushed ice

1/4 cup simple syrup

6 ounces rum (for Daiquiri)

1/4 cup minced mint, plus a few mint sprigs for garnish

Sparkling water

1 lime, quartered

Combine watermelon, ice, and simple syrup in a blender, and process until watermelon is pureed and ice is slushy. Taste, and add more syrup if necessary.

Stir in mint. Divide among four 8- to 10-ounce glasses, and top off with sparkling water. Squeeze a wedge of lime into each one. Garnish with a mint sprig or two. Serve with a straw.