

Pigskin Prep

Stock Up on Mixers for This Season's Gridiron Campaign

The cooler temperatures and shorter days can mean only one thing – football season has returned. And with New England's team at the top of the heap, it's a safe bet that the next 16 Sundays (with the occasional Monday night thrown in) will be filled with get-togethers centered around the TV room.

From preliminary predictions to highlights by postgame pundits, there are appropriately-themed drinks that might even make Coach Hoodie down in Foxboro smile. Think creatively, stock up on supplies and prepare for one of the most exciting seasons of the year.

Give one or two of these recipes a try during your next Sunday football get-together. Remember to entertain in moderation.

PREGAME

The National Anthem has ended, the military fly-by is over and the next important step is about to take place: the coin toss. Things really start to get interesting when the team captains meet at midfield for the first contest of the night. The results could play an important role late in the tilt, so there's a lot on the line even at the outset. Of course there's a drink to go along with it.

The Coin Toss

Recipe courtesy sheknows.com

- 2 ounces rum
- ¾ ounce sweet vermouth
- ¼ ounce yellow Chartreuse
- ¼ ounce Benedictine
- 2 dashes Peychaud's bitters

Place all of the ingredients into a cocktail shaker filled with ice. Slowly stir the mixture for 30 seconds and then strain into a cocktail glass.



FIRST QUARTER

As play gets underway and teams move up and down the field, there will be highs and, unfortunately, lows. Turnovers and lack of execution can lead to less-than-ideal field position. Just remember: It's easy to celebrate small victories on the field, but even setbacks must be recognized.

Quarterback Sack

Recipe courtesy totalwine.com

- 1 ounce vodka
- 1 ounce peach schnapps
- 3 ounces cranberry juice

Pour vodka over ice into glass. Add the peach schnapps and cranberry juice, stir and enjoy.

Settling for three: A stiff defense will keep things interesting – and the score low. Even the best-planned offenses can fall short, necessitating a call to the kicker. Missed opportunities can cause a bit of stress, so the right cocktail could help diffuse tense moments during the game.

The Fuzzy Field Goal

Recipe courtesy intoxicologist.com

- 1 ounce Jägermeister
- ½ ounce peach schnapps
- ¾ ounce Bacardi Peach Red
- 2 ounces orange juice

Build over ice in a highball glass and garnish with orange slices.

SECOND QUARTER

The object is to move the ball down the field, so teams will air it out, eating up the yards and putting themselves into the position to score. Make the most of an advantageous time-out to mix up a cocktail perfect for a potential scoring drive.

The Red Zone

Recipe courtesy cocktail.com

- 1 ¼ ounces Bombay Sapphire
- ½ ounce lemon juice
- 1 ounce Merlot cherry nectar/juice/syrup
- Club soda
- 5 merlot cherries
- 1 clove
- 1 lemon wedge

Muddle and break clove in a stirring glass, then add Merlot cherries and lemon juice and muddle again. Add ice, pour in Bombay Sapphire and shake. Double strain into a Collins glass over ice and top off with club soda. Garnish with a lemon wedge.



HALFTIME

Halftime is a perfect time for teams to make adjustments. It's also a great time to refresh drinks.



ON OUR COVER

Halftime Highball

Recipe courtesy thedailymeal.com

- 1 ounce Kilbeggan Irish Whiskey
- 3 ounces apple cider
- 1 lemon wedge
- 1-3 apple slices

Build all ingredients over ice in a highball glass. Top with a squeeze of lemon and drop the wedge into the glass. Add apple slices to garnish.

THIRD QUARTER

There's no greater feeling than when your team breaks through into the end zone. The good guys go up by six points (or seven if the kicker does his job and hits the PAT) and momentum swings in your favor. Of course, this calls for a celebration.

The Touchdown

Recipe courtesy makemeacocktail.com

- 4 ounces ice tea
- 4 ounces lemonade
- 2 ounces bourbon

Stir the bourbon with the ice tea in a mixing glass with ice. Strain into an ice filled glass and top with the lemonade.

FOURTH QUARTER

After all the back and forth, one team will stand victorious. Top-notch coaching, decisive play-calling and the ability to execute all play a role in helping a team finish on top, but it doesn't hurt if you've got the G.O.A.T. on your side, either.

The G.O.A.T.

Recipe courtesy 1001cocktails.com

Serves three

- 1 ounce vodka
- 1 ounce tequila
- 1 ounce rum (dark)
- 1 splash tabasco sauce

Combine ingredients in a cup, divide evenly between three shot glasses and serve.



MIXOLOGY

The Colors of Fall

The days are growing shorter and the temperatures are starting to drop, which can mean only one thing: Autumn is almost upon us. Vivid colors will soon explode from every hillside, meadow and mountain as nature paints Vermont with its most colorful palette.

Why not toast the arrival of the most vibrant season of the year with an equally brilliant drink? Layered cocktails are as visually pleasing as they are (typically) sweet. Here's a quick primer on how to create your own layered cocktail.

1. Pour the heaviest liqueur or spirit first – think heavier liquids like Kahlua or cream liqueurs – straight into the center of a shot glass or cordial glass. (The layers will show more readily in a smaller glass.)
2. Pour very slowly – turn a spoon upside down, place it inside the glass just above the first layer of liqueur and pour the next layer across the bottom of the spoon.
3. Repeat for the third layer.

Consider choosing ingredients with dramatically different colors to best accentuate the layering. Now, go give it a try.

Tiatip

Recipe courtesy mixthatdrink.com

1 ounce Tia Maria
1 ounce Bailey's Irish Cream

Using the back of a spoon, carefully layer the Bailey's on top of the Tia Maria in a shot glass.
Optional: Chill both ingredients first.



B-52

⅓ ounce Kahlua
⅓ ounce Bailey's Irish Cream
⅓ ounce Grand Marnier

Carefully layer the ingredients in a shot glass, pouring the Kahlua first, then the Irish cream over the convex side of a teaspoon and finally the Grand Marnier.



The Barbados Surprise

Recipe courtesy tipsybartender.com

½ ounce grenadine	½ ounce blue curacao
2 ounces orange juice	Ice
2 ounces rum	Orange slice

Start by pouring the grenadine into a tall glass, add ice cubes and pour the orange juice in, slowly, over a bar spoon. In another glass, mix the blue curacao and the rum. Pour the blue mix as a new layer and garnish with an orange slice.



DRIVE HAMMERED GET NAILED



**DRIVE SOBER OR
GET PULLED OVER**

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