

MIXOLOGY

Speedy Summer Sippers

For the Mixologist-on-the-Go, Pre-Mixed Cocktails Make for Quick, Easy Entertaining



Bacardi Zombie

In this season of hillside picnics, lakefront get-togethers and back deck barbecues, there may be no refreshment more appropriate – or time saving – than a pre-mixed cocktail.

Packing enough ingredients to serve a properly-constructed cocktail can be inconvenient at best. (Will the lime stay fresh? Did anyone bring the bitters?) That's where these time-savers come in. And as cocktail culture thrives, so, too, do these bottled concoctions. Perfectly-measured and including all the ingredients, there are a wide range of pre-mixed cocktails to fit any occasion.

Here's a look at five great options for your summertime entertaining.

Bacardi Zombie

Made with orange, pineapple, apricot and a hint of lemon fruit juices, combined with Bacardi 151 Rum, this is sure to get the party started! (1.75L • \$16.99)

Simply combine Bacardi Zombie with ice in a mixing glass and shake vigorously until frothy. Strain into a glass with fresh ice, add a citrus garnish and serve!



T.G.I. Friday's Ultimate Orange Dream

Embrace ice cream season with this creamsicle-flavored facsimile. A creamy combination of sweet orange and natural vanilla flavors blend with vodka in this sweet, tangy cocktail. Just add ice. (1.75L • \$17.99)



→ ON THE COVER

If you prefer to make from scratch...

The Creamsicle

- 1½ ounces vanilla flavored vodka
- ½ ounce triple sec
- Orange juice
- Half and half
- Maraschino cherry for garnish
- Pineapple or orange wedge for garnish

Pour the vodka and triple sec into a mixing glass filled with ice. Fill equal parts of orange juice and half and half and shake well. Strain into a cocktail glass filled with fresh ice, garnish and serve.

Captain Morgan's Long Island Iced Tea

A perfect blend with Captain Morgan's renowned spiced rum as a foundation, this refreshing drink also includes splashes of vodka, whiskey, gin and triple sec. Just bring the ice, pour and serve. (1.75L • \$26.99)



Or, if you prefer to make from scratch...

Long Island Iced Tea

- ½ ounce Captain Morgan Spiced Rum
- ¼ ounce vodka
- ¼ ounce tequila
- ¼ ounce gin
- ¼ ounce triple sec
- 2 ounces sweet and sour mix
- 2 ounces cola

Add all ingredients to a highball glass with ice and stir. Garnish with an orange slice or lime.



Kahlua Mudslide

Frosty and delicious, the mudslide doubles as both a popular cocktail and a dessert you can sip. These ready-to-drink versions mix one of the world's most popular coffee-flavored liqueurs with vodka and cream to create a crowd-pleasing treat. Legend holds that the mudslide cocktail was first concocted at a bar in the Cayman Islands, but this pre-mixed version can bring the Caribbean to your own back yard. (1.75L • \$19.99 • on sale: \$15.99)

Or, if you prefer to make from scratch...

Kahlua Mudslide

- 1 ounce Kahlua Original
- 1 ounce vodka
- 1½ ounces Irish cream liqueur

Shake the Kahlua, vodka and Irish cream liqueur in a shaker with lots of ice. Serve in a rocks glass.



Jose Cuervo Authentic Classic Margarita

Made with the well-known Cuervo Gold, these ready-to-drink cocktails are the world's No. 1 selling ready-to-serve margaritas. And there's more good news for margarita fans – along with the original lime flavor, they also come in strawberry lime, mango, grapefruit-tangerine, raspberry, pink lemonade and coconut-pineapple. (1.75L • \$19.99 • on sale: \$17.99)



Or, if you prefer to make from scratch...

Lime Margarita

- 2 ounces Jose Cuervo Especial Silver Tequila
- 1 ounce fresh lime juice
- 1 ounce triple sec
- Ice
- Salt for the rim

In a cocktail shaker, add the tequila, triple sec and fresh lime juice (add agave syrup to taste.) Shake well, run a lime wedge around the rim and then dip the glass into the salt. Add ice to the glass and strain in the contents of the shaker. Garnish with a lime wedge.

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