



DRINK 'O CLOCK

If you're looking for the perfect beverage to complement a delicious meal or to just enjoy as a refreshing sundowner, you've come to the right chapter. Here, I will share some of my favourite cocktail recipes. After all, a great meal deserves to be paired with an equally refreshing drink. Cheers!

Long-ish
Island



The Spritz



Long-ish Island

The Long Island Iced Tea is a classic cocktail known for its high alcohol content and refreshing taste. In my version, there is no vodka – hence the name!

SERVES 1 PREP TIME 5 min

Ice cubes
2 Tbsp gin
2 Tbsp white rum
2 Tbsp tequila
¼ cup Triple sec (or any orange liqueur)
25ml fresh lemon juice
120ml cola
Lemon wedge, to decorate

1. Fill a cocktail shaker with ice cubes, then add the gin, rum, tequila, Triple sec, and lemon juice. Close the shaker and shake vigorously for 20–30 seconds, or until the outside of the shaker is very cold.
2. Strain the mixture into a tall glass filled with ice cubes.
3. Top off with the cola and decorate with a lemon wedge. Serve chilled.

The Spritz

SERVES 1 PREP TIME 5 min

Ice cubes
75ml Cinzano vermouth (or any vermouth) or Prosecco
50ml Aperol Spritz
25ml soda water
25ml orange juice
Slice of orange, to decorate

1. Fill a large wine glass with ice cubes.
2. Add the Cinzano or Prosecco, Aperol Spritz, soda water and orange juice to the glass.
3. Stir and add an orange slice to decorate. Serve chilled.