



Cocktail 1: Pineapple Gin “Kir”

*3/4 Cup Pineapple juice
1/2 Cup Gin
2 Tablespoons fresh lemon juice
2 Teaspoons **Crème de Cassis**
2 Pineapple wedges (for garnish)*

Process:

*In a pitcher, mix together pineapple juice, gin, and lemon juice. Divide between 2 tall (Collins) glasses. 1 teaspoon **Crème de Cassis** in the center of each glass; do not stir. Carefully fill glasses with ice cubes, and garnish each with a pineapple wedge.*



Cocktail 2: White Peach, Cassis, Champagne Floats

*6 Medium-size white peaches, halved, pitted, each half cut into 4 wedges
2 Pints peach ice cream
3/4 Cup crème de cassis plus additional for drizzling
2 Cups chilled brut Champagne or sparkling wine*

Process:

Place 3 peach wedges in bottom of each of 6 tall glasses. Top with 1 scoop ice cream, then another 3 peach wedges. Add second scoop ice cream and top with 2 more peach wedges. Drizzle each with 2 tablespoons crème de cassis. Pour 1/3 cup Champagne into each glass. Top with 1 scoop ice cream, drizzle with additional crème de cassis, and serve.





Cocktail 3: The Bramble Cocktail Gin, Blackberry and Lemon

*3/4 ounce freshly squeezed lemon juice
6 large blackberries
1/2 ounce Crème de Cassis
1/2 ounce simple syrup (heat equal amounts sugar and water until sugar is melted; cool before using)
1 1/2 ounces Gin*

Process:

Combine the lemon juice and blackberries in a rocks glass and muddle until the berries are broken up. Fill the glass with ice. Combine Crème de Cassis, simple syrup and gin in a cocktail shaker and stir to combine. Add to the berry/lemon mixture, stir and garnish with additional blackberries.



Cocktail 4: Blackberry Spritzer

*1 Pint blackberries, plus more for garnish
1 Cup fresh basil leaves, plus 4 leaves for garnish
1 Cup club soda
1/2 Cup vodka
1/4 Cup Crème de Cassis
1/4 Cup Agave
1/4 Cup fresh lime juice*

Process:

Muddle the blackberries and basil in a pitcher. Add the club soda, vodka, cassis, lime juice and agave and stir to combine. Chill for at least 1 hour and until ready to serve. Thread a basil leaf and blackberry onto each cocktail pick. Serve the spritzers over ice and garnish with the cocktail picks.





Cocktail 1: Kurrant Smash

*1 oz Crème de Cassis
1 ½ oz Vikingford Vodka
2 Lemon wedges
1 Tbsp sugar
2 Lime wedges*

*Process:
Muddle fruit wedges and sugar, add vodka and crème de cassis, pour over fresh ice into a rocks glass.*



Cocktail 4: The El Diablo Cocktail

*1 can (12 oz) Frozen limeade concentrate
1 1/2 can (18 oz) Tequila blanco
2/3 can (8 oz) Creme de Cassis
1/2 can (6 oz) Water (still)
1 1/2 can (18 oz) Ginger beer*

*Process:
Mix the limeade, tequila, cassis, and water together in a large pitcher (using the limeade can to measure the other ingredients). Immediately before serving, add the ginger beer. Serve over ice. Feeling fancy? Garnish with blackberries.*

