

Board Members' Recommendations

Ann Hodges – Red Wine Sangria

Red Wine Sangria is a traditional drink from Spain where Red Wine is mixed with fruits, brandy and soda.

Ingredients

- 1 bottle of St. Clair Mimbres Red (or a similar “light” wine)
- 2 navel oranges
- 2 limes

Directions

Thinly slice the oranges and limes. Put in a pitcher. Pour the wine into the pitcher. Chill for 1 hour. Serve and enjoy!

Heid Hahn – The Classic Gin Martini

The classic dry gin martini is iconic and the world's most famous cocktail.



Serves 1

Ingredients

- Ice cubes
- 2 1/2 ounces gin
- 1/2 ounce dry vermouth
- Optional: 1 dash orange or aromatic bitters
- Garnish: lemon twist or 1 or 3 olives

Directions

Gather the ingredients. In a mixing glass filled with ice cubes, combine the gin and vermouth, pouring more or less vermouth to your taste. Stir for 30 seconds. Strain into a chilled cocktail glass. Add a dash of bitters, if desired. Garnish with olives or a lemon twist.

Mary Compton - Yaka Hula Hickey Dula Cocktail

This tropical drink, which was inspired by the Hawaiian song of the same name. It creates a wonderful drink that's slightly drier than the average rum cocktail.

Serves 1

Ingredients

- 1 1/2 ounces dark rum
- 1 1/2 ounces dry vermouth
- 1 1/2 ounces pineapple juice

Directions

Gather the ingredients. In a cocktail shaker filled with ice, pour the rum, vermouth, and pineapple juice. Shake then serve. Alternatively, mix all the ingredients in a blender then serve.



Cheryl Bolstad - Skip and Go Naked

With a name like this, it has to be good.



Serves 2

Ingredients

- 2/3 cup beer, cold
- 2/3 cup frozen pink lemonade concentrate
- 1/4 cup vodka

Directions

Fill a blender half-way with ice. Pour in beer, lemonade, and vodka. Blend well and serve.

Raymond Wolfgang – Grapefruit Club Soda

This is a refreshing non-alcoholic drink

Ingredients

- Grapefruit flavored club soda
- Ice
- Lime slices

Directions

Pour the grapefruit flavored club soda, over ice, and add to lime slices for garnish or better yet squeeze them into the drink for extra tanginess.



Mary Compton - Jean Harlow

This drink was supposedly a favorite of Jean Harlow and was named for her. It is sweet rum martini.



Ingredients:

- 2 ounces rum (light)
- 2 ounces vermouth (sweet)
- Garnish: lemon peel

Directions

Pour ingredients into a cocktail shaker with ice cubes. Shake well. Strain into a chilled cocktail glass. Garnish with lemon peel

Systems Engineering Drinks

Model-Based Traditional Sour Cocktail

This is a true daiquiri recipe that was a favorite of Hemingway when he visited the El Floridita in Cuba. As such, it can be proven to be good without ever having to drink it, but you might want to try it any way.

Serves 1

Ingredients

- 2 ounces white rum
- ¾ oz lime juice
- ½ oz simple syrup (or 1 tsp sugar)

Directions

Place all the ingredients into an ice-filled cocktail shaker. Shake to mix. Strain into a chilled glass and garnish with a lime wheel.

Waterfall Daiquiri (Summer Fruit Daiquiri)

Never quite the same from when it was first planned to when it was finally implemented.

Serves 6

Ingredients

- 3 cups fruit
 - Fresh sliced peeled peaches **or** unsweetened frozen peach slices, thawed **or**
 - Fresh strawberries **or** frozen unsweetened strawberries, thawed **or**
 - Fresh or frozen cubed mango, thawed **or**
 - Cubed, seeded watermelon
- ½ 12 ounce can (¾ cup) frozen concentrate, thawed
 - Limeade **or**
 - Lemonade
- ¼ cup (2 ounces) light rum **or** orange juice
- 2 tablespoons powdered sugar
- 2 – 3 cups ice cubes
- Garnish (optional) - fresh peach chunks, small fresh strawberries, mango cubes, or watermelon cubes



Directions

In a blender combine the 3 cups fruit, the limeade concentrate, rum, and powdered sugar. Cover and blend until smooth. With blender running, gradually add ice cubes through opening in lid until mixture is desired thickness. Serve in glasses. If desired, garnish daiquiris with fruit pieces threaded on wooden skewers.

System Engineered Frozen Watermelon Coconut Mojitos

This a complex drink that is best completed through following a set of ordered, integrated and managed steps.



Serves 2

Ingredients

- 1 can full-fat coconut milk
- 1/4 cup lime juice
- 20 fresh mint leaves – medium sized
- 6 ½ cups chopped watermelon (placed in the freezer overnight to freeze)
- 1/2 cup coconut rum
- 1 whole coconut
- Garnishes:
 - shredded coconut
 - lime wedge
 - mint sprig
 - watermelon cube

Directions

Day Before

Make the Coconut Garnish/Shredded Coconut

1. First crack open the coconut using the dull backside of a cleaver (make sure the sharp blade end is not facing the coconut, and that you are hitting the coconut with the back of the cleaver) and hold the coconut over a bowl.
2. Tap the coconut firmly down the equator with the back of the cleaver, turning the coconut several times as you rap, until you hear (and see) it crack open.
3. If you don't want to use a cleaver, wrap the coconut in a towel – one you don't mind getting wet – and use a hammer to break it open.
4. Pry the two sides apart and drain the liquid in the bowl. (It can be strained and enjoyed as a beverage.)
5. Put the coconut halves on a shelf in a preheated 400°F (200°C) for 20 minutes, which will help separated the meat from the shell.
6. When the coconut halves are cool, use a flat-head screwdriver wedged in between the meat and shell to pry them apart.
7. Take a vegetable peeler and remove the skin of the meat, then grate the coconut with a metal grater into shreds.

Make the Chopped Watermelon

First select a good watermelon

8. Select the heaviest watermelon for its size.
9. Check the watermelon for uniform shape. Ensure there are no irregular bumps which indicates the melon may have gotten inconsistent amounts of sun or water. If there are bumps return to step 8.
10. Find the field spot a creamy spot on the outside, where the watermelon was resting on the ground and ensure it is a yellowish creamy color. The darker yellow the better. If the spot is white and not yellow return to step 8.

11. Ensure the melon is dull and not shiny, as a shiny appearance indicates an underripe melon. If it is shiny return to step 8.
12. Knock on the melon with your knuckles and ensure your knuckles should bounce off the melon, and the surface should be pretty hard/firm. If you get a dull thud the flesh is soft, which indicates it's starting to spoil so return to step 8.

Next cut the watermelon into cubes

13. Wash and dry the watermelon.
14. Cut both ends off the watermelon where the belly button is, to create a flat surface.
15. Stand the watermelon upright on one of the flat ends and run a sharp knife along the inside of the rind, turning the watermelon after each cut to remove all the rind.
16. Cut the watermelon ball in half, then lay flat on the cutting board.
17. Cut a grid into the watermelon, then you will have watermelon sticks.
18. Cut the sticks into cubes,
19. Remove 6 cups of cubes place in a container and freeze overnight
20. Save ½ cup cubes for garnishing the finished drink.

Day Of

Prepare Mint Leaves

21. Wash mint leaves
22. Remove any blemished leaves
23. Select 20 leaves that are approximately medium sized (leaves must be between 1 and ½ inch in length)
24. Discard any mint leaves smaller than .5 inch in length
25. Save remaining leaves for garnish

Prepare Lime Wedges

26. Select a healthy lime
27. Ensure the lime is soft to the touch, not hard as a rock. If it is soft return to step 26.
28. Select a lime that is heaviest for its size (that means more juice).
29. Do not worry about lime color as long as it is shiny and has no brown spots. If it has brown spots return to step 26.
30. Cut the lime into wedges using a sharp clean knife.
31. First cut the lime in half lengthwise
32. Then cut each half into 4 even sections, lengthwise.

Making the Drink

Mixing the Drink

33. Combine the can of coconut milk with the ½ cup coconut rum, ¼ cup lime juice and 20 mint leaves in the blender and blend.
34. Add the 6 cups of frozen watermelon cubes a little at a time, blending until smooth but still slushie.
35. Pour the drinks into tall glasses

Garnish the drinks

36. Top each drink with 1 Tbs shredded coconut
37. Add a lime wedge to glass rim
38. Add a cubed watermelon to the glass rim
39. Top each drink with 5 of the remaining mint leaves.