

## Motown Comes to Rider Cocktail suggestions from the 1960s and 70s



### Old Fashioned

#### Ingredients

- 1 Whole Sugar Cube (white)
- 2 Dashes Bitters
- 1½ Parts Bourbon
- 1 Twist Orange

#### How to Mix

Muddle sugar cube and bitters in a rocks glass. Fill with ice cubes. Add bourbon. Stir. Garnish with an orange twists.



### Gimlet

#### Ingredients

- Ice Cubes
- 1½ Parts Gin

- 2/3 Parts Lime Cordial
- 1 Spiral Lime

#### How to mix

Fill a mixing glass with ice cubes. Add all ingredients. Stir and strain into a cocktail glass. Garnish with a lime zest spiral.



## Moscow Mule

#### Ingredients

- Ice Cubes
- 1½ Parts Absolut Vodka
- ½ Parts Lime Juice
- Ginger Beer
- 1 Wedge Lime

#### How to mix

Fill a mule mug with ice cubes. Add Absolut Vodka and lime juice. Top up with ginger beer. Garnish with a lime wedge.

#### Story about Moscow Mule

- For a somewhat more mature and full-bodied version of the Moscow Mule, add a few dashes of aromatic bitters to the drink.
- Make sure to use plenty of ice in the glass. That will keep your drink colder, crisper and fizzier longer.
- If you can't find Ginger Beer, muddle some fresh ginger in the base of your mule cup and use Ginger Ale instead. That will give you the spicy kick from the fresh ginger.



## autumn harvest PUNCH MOCKTAIL



### Autumn Harvest Punch Mocktail

- 3 Cups lemonade
- 5 Cups apple cider
- 1 Cup orange juice
- 5 Cups sparkling water
- ¼ Cup maple syrup
- Rosemary sprigs
- 3 Apples
- 1 Orange

### INSTRUCTIONS

In a tall pitcher mix the apple cider with the orange juice and lemonade. Set aside.

Cut the apples and the oranges and add them to the pitcher.

Mix in the maple syrup and add the rosemary sprigs

Cover and take to the refrigerator for 2 hours or until chilled.

Add the sparkling water and mix.

Serve and enjoy.