

June 10, 2011

The Best (and Not So Predictable) Summer Cocktails

Posted by [Ryan Brockington](#)



This week on Living Today, our resident mixologist Allen Katz - as well as all of our in-studio guests -- shared a favorite summer cocktail. Below are four of his newest creations to try this summer.

Stax

2 oz Partida Blanco Tequila
½ oz Fresh Lemon Juice
½ oz Fresh Lime Juice
½ oz Agave Nectar
¼ oz Thatcher's Blood Orange Liqueur

Shake the first four ingredients over and strain into an old-fashioned glass filled with fresh ice. Drizzle Liqueur and garnish with a lemon twist. Optional garnish: Blackberry on a cocktail pick.

Rivington Special

8 Seedless Green Grapes
2 oz Absolut MangoVodka
¾ oz Sauvignon Blanc
½ oz Simple Syrup

In a mixing glass, muddle grapes. Add remaining ingredients and shake well over ice. Fine strain into a chilled cocktail glass and serve with a grape on a cocktail pick.

Bitersweet Breeze

2 fresh Strawberries, hulled
1 ½ oz Mathilde Pear Liqueur
½ oz Campari
2 oz Cranberry Juice
¼ oz Simple Syrup
¼ oz Fresh Lime Juice

In a mixing glass, muddle strawberries. Add remaining ingredients and shake well over ice. Fine strain into a collins glass filled with fresh ice and garnish with a strawberry on the rim of the glass.

Classique Fan

2" chopped cucumber

2 oz Plymouth Gin

½ oz Aperol

1 oz Fresh Pressed Fuji Apple Juice

½ oz Thatcher's Cucumber Liqueur

½ oz Simple Syrup

Shake ingredients over ice and fine strain into a chilled cocktail glass. Garnish with a fan of shaved apple slices.

Online at: <http://theradioblog.marthastewart.com/2011/06/the-best-and-not-so-predictable-summer-cocktails.html>