

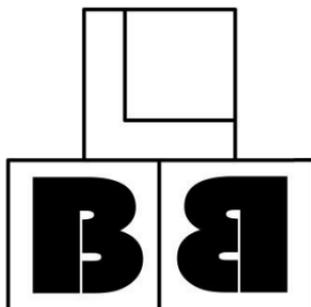
Cocktail Cultures: A Global Guide to Traditional Drink Recipes

EDITION I

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Cocktail Definition:

A cocktail is an alcoholic mixed drink. Most commonly, cocktails are either a combination of spirits, or one or more spirits mixed with other ingredients such as tonic water, fruit juice, flavored syrup, or cream.

([Wikipedia](#))

The recipes given in the book are in oz. (fluid ounces). You can always use an [online "oz to ml calculator"](#) to convert to ml. (milliliters).

1 oz. (fluid ounce) = ~30 ml.

Introduction

Welcome to 'Cocktail Cultures: A Global Guide to Traditional Drink Recipes'.

This book is a journey through the traditional and popular drinks from different countries and cultures.

From the “Spanish Gin and Tonic” to the “Pimm’s Cup” of the United Kingdom, and from the “Berliner Weisse” of Germany to the “Tsipouro Sour” of Greece, this book is a comprehensive guide to the most iconic and lesser - known cocktails from around the world.

We have included the classics and some hidden gems; we have travelled to different corners of the globe to explore the traditional and popular drinks, and included the history, the ingredients and the recipe of each cocktail.

Whether you're a professional mixologist or a home bartender, this book has something for everyone.

We hope that this book will inspire you to explore new flavors and cultures, and to discover the traditional and popular drinks from around the world.

**So, raise a glass and join us on this
journey through the world of
cocktails...**

Cuba: **The Mojito**

History

The Mojito is a classic Cuban cocktail that has a long history and cultural significance. The origins of the drink can be traced back to the 16th century, when sailors and pirates would mix lime juice, sugar, and rum to make a drink called “El Draque,” named after the famous pirate Sir Francis Drake. The drink was believed to help prevent scurvy, a disease caused by a deficiency of vitamin C.

In the late 19th century, the Mojito started to take its modern form in Havana, Cuba. The drink became popular among the city's upper class, and it was said to be a favorite of Ernest Hemingway, who frequented the bars of Havana during his time in the city.

The Mojito is made with white rum, lime juice, sugar, mint, and soda water. The drink is typically served in a tall glass and garnished with a sprig of mint. The recipe for the Mojito has remained relatively unchanged for centuries, and it is considered one of the most traditional cocktails in Cuba.

The Mojito has become synonymous with Cuban culture, and it is often associated with the tropical climate and laid-back lifestyle of the island. In recent years, the drink has become popular all over the world, and it is now a staple at bars and restaurants around the globe.

In addition to its historical and cultural significance, the Mojito is also notable for its refreshing and balanced taste, making it a perfect cocktail for hot weather. The combination of lime and mint provides a refreshing and

invigorating flavor, while the rum gives the drink a subtle sweetness and complexity.

Recipe

Ingredients:

- **2 oz. white rum**
- **2 tsp. granulated sugar**
- **½ lime, cut into wedges**
- **6-8 mint leaves**
- **Club soda**
- **Ice**

Instructions:

1. In a tall glass, add the sugar and lime wedges. Muddle the lime wedges with the sugar until the lime is well-juiced.

2. Add the mint leaves to the glass and gently muddle them together with the lime and sugar.

3. Fill the glass with ice and pour in the white rum.

4. Stir the ingredients together until the sugar is fully dissolved.

5. Top off the glass with club soda and give the cocktail a gentle stir.

6. Garnish the drink with a sprig of mint and a lime wheel.

7. Enjoy your refreshing and delicious Mojito cocktail!

Note: You can adjust the amount of sugar and lime juice to taste. If you like your mojito sweeter, add more sugar, if you like it more sour, add more lime juice.

Mexico: The Margarita

History

The Margarita is a classic Mexican cocktail that has a rich history and cultural significance. The origins of the drink are somewhat unclear, but it is believed to have been first created in the 1930s or 1940s. The Margarita is a variation of the classic cocktail, the Daiquiri, which was traditionally made with rum, lime juice, and sugar.

The Margarita is made with tequila, lime juice, and orange liqueur, typically Cointreau or Triple sec. The drink is typically served in a salt-rimmed glass and garnished with a lime wheel. The Margarita's recipe has evolved over time, with some versions including the addition of things like fruit puree or even a chili powder rim.

The Margarita became popular in the United States in the 1940s and 1950s, with the rise of tourism to Mexico. It has since become one of the most popular cocktails in the world and it is often associated

with Mexican culture and the laid-back tropical lifestyle of Mexico.

In terms of taste, the Margarita is known for its balance of sweet, sour and salty flavors. The lime juice provides a sour and tangy taste, the tequila brings a unique flavor and the orange liqueur adds sweetness to the drink. The salt rim also enhances the flavors and adds a nice textural contrast to the drink.

Recipe

Ingredients:

- **2 oz. tequila**

- **1 oz. lime juice**
- **1/2 oz. orange liqueur (such as Cointreau or Triple sec)**
- **Salt for rim (optional)**
- **Ice**
- **Lime wheel for garnish**

Instructions:

1. Rim the glass: If you want to rim your glass with salt, first, moisten the rim of your glass with a lime wedge, then dip the rim of the glass into a plate of salt.

2. In a shaker, combine the tequila, lime juice, and orange liqueur. Shake well until chilled.

3. Fill a glass with ice and strain the cocktail into the glass.

4. Garnish with a lime wheel.

5. Enjoy your refreshing and delicious Margarita cocktail!

Note: You can adjust the amount of lime juice and orange liqueur to taste. If you like your Margarita sweeter, add more orange liqueur, if you like it more sour, add more lime juice.

United States: The Manhattan

History

The Manhattan is a classic American cocktail that has a rich history and cultural significance. The origins of the drink can be traced back to the late 19th century, with the first known written reference to the Manhattan appearing in the 1887 edition of "The Bartenders' Manual" by Jerry Thomas. According to the manual, the drink was made with Rye whiskey, sweet vermouth, and

Angostura bitters, and it was served "stirred, not shaken."

The Manhattan is believed to have originated at the Manhattan Club in New York City, where it was served at a banquet hosted by Jennie Jerome (later Lady Randolph Churchill) for presidential candidate Samuel J. Tilden in 1874. It quickly became a popular drink at various bars and saloons around the city, and it was soon adopted as a classic cocktail.

The Manhattan is made with Rye whiskey, sweet vermouth, and Angostura bitters. It is typically

served in a chilled cocktail glass and garnished with a maraschino cherry. It is one of the oldest classic cocktails and it is considered one of the quintessential American cocktails.

In terms of taste, the Manhattan is known for its balance of sweet, bitter and strong flavors. The sweet vermouth brings sweetness to the drink, the Rye whiskey gives it a robust and rich flavor, and the Angostura bitters, adds a spicy note that balances the sweetness.

The Manhattan is often associated with sophistication and elegance,

and it has been featured in many films, TV shows and literature throughout the years, making it a true cultural icon.

Recipe

Ingredients:

- **2 oz. Rye whiskey**
- **1 oz. sweet vermouth**
- **2 dashes of Angostura bitters**
- **Maraschino cherry for garnish**
- **Ice**

Instructions:

1. In a mixing glass, combine the Rye whiskey, sweet vermouth, and Angostura bitters.

2. Fill the mixing glass with ice and stir until chilled.

3. Strain the mixture into a chilled cocktail glass.

4. Garnish with a maraschino cherry.

5. Enjoy your sophisticated and delicious Manhattan cocktail!

Note: You can adjust the amount of vermouth to taste. If you like your Manhattan sweeter, add more

vermouth, if you like it drier, add less vermouth.

France: The French 75

History

The French 75 is a classic French cocktail with a rich history and cultural significance. The origins of the drink can be traced back to World War I, when it was said to have been created at the New York Bar in Paris (later known as Harry's New York Bar) by a bartender named Harry MacElhone. The drink was named after the French 75mm field gun,

as it was said to have a similar kick to the drink.

The French 75 is made with gin, lemon juice, sugar, and Champagne. It is typically served in a champagne flute and garnished with a lemon twist. The drink became popular in the United States during the 1920s, and it is now considered a classic cocktail.

In terms of taste, the French 75 is known for its balance of sweet, sour, and bubbly flavors. The gin gives the drink a juniper-forward flavor, the lemon juice provides a tangy and sour taste, the sugar adds sweetness and the Champagne

provides a sparkling and refreshing finish.

The French 75 is often associated with celebrations and special occasions, as well as with the glamour and sophistication of the 1920s. The drink is considered a true classic and it is often featured in literature, film, and TV, making it a cultural icon.

Recipe

Ingredients:

- **1 1/2 oz. gin**
- **3/4 oz. freshly squeezed lemon juice**

- **1/2 oz. simple syrup**
- **Champagne or dry sparkling wine**
- **Lemon twist for garnish**

Instructions:

- 1. In a shaker, combine the gin, lemon juice, and simple syrup. Shake well until chilled.**
- 2. Strain the mixture into a champagne flute.**
- 3. Top the glass off with Champagne or dry sparkling wine.**
- 4. Garnish with a lemon twist.**

5. Enjoy your delicious and sophisticated French 75 cocktail!

Note: You can adjust the amount of simple syrup to taste. If you like your French 75 sweeter, add more simple syrup, if you like it more sour, add less simple syrup.

Russia: The Moscow Mule

History

The Moscow Mule is a classic American cocktail, not a Russian one, that has a rich history and cultural significance.

The origins of the drink can be traced back to the 1940s, when it was first created by John G. Martin, president of G.F. Heublein Brothers, Inc., a spirits and foods distributor, and Jack Morgan, owner of the Cock 'n' Bull

restaurant in Hollywood, California.

The story goes that Martin was trying to promote Smirnoff vodka in the United States and Morgan was having trouble selling his ginger beer, so they combined the two and served the drink in a copper mug, and the Moscow Mule was born.

The Moscow Mule is made with vodka, ginger beer, and lime juice. It is typically served in a copper mug (or a highball glass) and garnished with a lime wheel.

The drink became popular in the 1940s and 1950s, and it is now considered a classic cocktail.

In terms of taste, the Moscow Mule is known for its balance of spicy, sweet and sour flavors. The ginger beer provides a spicy and sweet flavor, the lime juice provides a tangy and sour taste, and the vodka gives a subtle kick to the drink.

The Moscow Mule is often associated with the glamour and sophistication of the 1950s, as well as with the American culture, not Russian culture. It is considered a

classic cocktail and it is often featured in literature, film, and TV.

Recipe

Ingredients:

- **2 oz. vodka**
- **4 oz. ginger beer**
- **1/2 oz. freshly squeezed lime juice**
- **Line wheel for garnish**
- **ice**

Instructions:

- 1. In a copper mug (or highball glass) filled with ice, combine the vodka, ginger beer, and lime juice.**
- 2. Stir gently to combine.**
- 3. Garnish with a lime wheel.**
- 4. Enjoy your delicious and refreshing Moscow Mule cocktail!**

Note: You can adjust the amount of lime juice to taste. If you like your Moscow Mule sweeter, add less lime juice, if you like it more sour, add more lime juice.

Brazil:

The Caipirinha

History

The Caipirinha is a classic Brazilian cocktail with a rich history and cultural significance. The origins of the drink can be traced back to the early 20th century in the Brazilian state of Sao Paulo.

The drink is made with cachaça, a distilled spirit made from fermented sugarcane juice. Cachaça is considered to be the

national spirit of Brazil and it is an essential ingredient in the Caipirinha.

The Caipirinha is made with cachaca, sugar, and lime. It is typically served in a short glass and garnished with a lime wheel. The drink is considered to be the national cocktail of Brazil and it is often associated with the country's laid-back tropical lifestyle.

In terms of taste, the Caipirinha is known for its balance of sweet, sour and strong flavors. The sugar adds sweetness to the drink, the lime juice provides a tangy and sour

taste, and the cachaça gives the drink a unique and robust flavor.

The Caipirinha is considered a true classic and it is often featured in literature, film, and TV.

The drink is also popular among tourists visiting Brazil, due to its refreshing and tropical taste.

Recipe

Ingredients:

- **2 oz. cachaça**
- **1 lime, cut into wedges**
- **2 tsp. granulated sugar**
- **Ice**

Instructions:

- 1. Cut the lime into wedges and place them in a glass.**
- 2. Add the sugar to the glass and muddle the lime wedges, sugar and ice together until the lime releases its juice and the sugar is dissolved.**
- 3. Fill the glass with ice, add the cachaça.**
- 4. Stir the ingredients together until well combined.**
- 5. Enjoy your delicious and refreshing Caipirinha cocktail!**

Note: You can adjust the amount of sugar to taste. If you like your Caipirinha sweeter, add more sugar, if you like it more sour, add less sugar.

Japan: The Japanese Whiskey Highball

History

The Japanese whiskey highball is a classic Japanese cocktail that has a rich history and cultural significance. The origins of the drink can be traced back to the late 19th century, when it was first introduced in Japan. The highball was traditionally made with Japanese whiskey, soda water and ice, and it quickly became a

popular drink among Japanese businessmen as a refreshing and easy to drink alternative to other cocktails and spirits.

The Japanese whiskey highball is made with Japanese whiskey, soda water and ice. It is typically served in a highball glass and garnished with a lemon or lime twist.

In terms of taste, the Japanese whiskey highball is known for its balance of strong, smooth and refreshing flavors. The Japanese whiskey gives the drink a robust and smooth flavor, the soda water provides a refreshing and light

taste and the ice makes it easy to drink.

The Japanese whiskey highball is considered a true classic and it is often featured in literature, film, and TV. The drink is also popular among tourists visiting Japan, due to its refreshing and easy-to-drink characteristics, and it is often associated with the country's culture and business culture. In recent years, the popularity of Japanese whiskey worldwide has increased, and the highball has become more well-known around the world.

Recipe

Ingredients:

- **2 oz. Japanese whiskey**
- **4 oz. chilled soda water**
- **Ice**
- **Lemon or lime twist for garnish**

Instructions:

- 1. Fill a highball glass with ice.**
- 2. Add the Japanese whiskey.**
- 3. Slowly pour chilled soda water over the ice and whiskey.**
- 4. Stir gently to combine.**

5. Garnish with a lemon or lime twist.

6. Enjoy your refreshing and delicious Japanese whiskey highball cocktail!

Note: You can adjust the amount of soda water to taste. If you like your highball more diluted, add more soda water, if you like it less diluted, add less soda water.

Italy: The Negroni

History

The Negroni is a classic Italian cocktail with a rich history and cultural significance. The origins of the drink can be traced back to the early 20th century, when it was first created by Count Camillo Negroni in Florence, Italy. The story goes that the Count asked a bartender to strengthen his favorite cocktail, the Americano, by replacing the soda water with gin. And thus, the Negroni was born.

The Negroni is made with gin, sweet vermouth, and Campari. It is typically served in an Old-fashioned glass with a twist of orange peel for garnish. The drink is considered to be a classic aperitif and it is often associated with the sophistication and elegance of Italian culture.

In terms of taste, the Negroni is known for its balance of sweet, bitter and strong flavors. The sweet vermouth brings sweetness to the drink, the gin gives it a robust and juniper-forward flavor, and the Campari adds a bitter note that balances the sweetness.

The Negroni is considered a true classic and it is often featured in literature, film, and TV. The drink is also popular among tourists visiting Italy, due to its unique and complex flavor profile.

Recipe

Ingredients:

- **1 oz. gin**
- **1 oz. sweet vermouth**
- **1 oz. Campari**
- **Orange peel for garnish**
- **Ice**

Instructions:

- 1. In a mixing glass, combine the gin, sweet vermouth, and Campari.**
- 2. Fill the mixing glass with ice and stir until chilled.**
- 3. Strain the mixture into a chilled Old-fashioned glass.**
- 4. Garnish with a twist of orange peel.**
- 5. Enjoy your sophisticated and delicious Negroni cocktail!**

Note: The ingredients ratios for the Negroni can be adjusted to

**personal preference, but
traditionally it is 1:1:1.**

Spain: The Spanish Gin and Tonic

History

The Spanish Gin and Tonic, also known as a "Gin Tonic" is a classic Spanish cocktail that has a rich history and cultural significance. The origins of the drink can be traced back to the early 20th century, when it was first introduced in Spain. The Gin and Tonic became popular in Spain as a simple and refreshing way to enjoy

gin, which was a popular spirit in the country.

The Spanish Gin and Tonic is made with gin, tonic water, and ice. It is typically served in a large wine glass or a highball glass, with a slice of lemon or lime for garnish. The drink is considered to be a classic aperitif and it is often associated with the relaxed and casual atmosphere of Spanish culture, particularly in the summer time.

In terms of taste, the Spanish Gin and Tonic is known for its balance of juniper-forward and refreshing flavors. The gin gives the drink a

juniper-forward flavor, the tonic water provides a refreshing and light taste, and the ice makes it easy to drink.

The Spanish Gin and Tonic is considered a true classic and it is often featured in literature, film, and TV. The drink is also popular among tourists visiting Spain, due to its simplicity, and it is often associated with the country's culture and summertime atmosphere.

Recipe

Ingredients:

- **2 oz. gin**
- **4 oz. tonic water**
- **Ice**
- **Lemon or lime wheel for garnish**

Instructions:

- 1. Fill a highball glass or wine glass with ice.**
- 2. Add the gin.**
- 3. Slowly pour tonic water over the ice and gin.**
- 3. Stir gently to combine.**
- 4. Garnish with a lemon or lime wheel.**

5. Enjoy your refreshing and delicious Spanish Gin and Tonic cocktail!

Note: You can adjust the amount of tonic water to taste. If you like your Gin and Tonic more diluted, add more tonic water, if you like it less diluted, add less tonic water.

United Kingdom: The Pimm's Cup

History

The Pimm's Cup is a classic British cocktail with a rich history and cultural significance. The origins of the drink can be traced back to the early 19th century, when it was first created by James Pimm, the owner of an oyster bar in London, England. Pimm created a gin-based liqueur, which he served as a tonic to aid digestion and sold it under the name Pimm's No.1. The Pimm's Cup cocktail was

created as a way to serve this liqueur.

The Pimm's Cup is made with Pimm's No.1, lemonade or lemon-lime soda, and various garnishes such as cucumber, mint, strawberries, and orange. It is typically served in a highball glass with ice and garnished with a slice of cucumber. The drink is considered to be a classic summer cocktail and it is often associated with the sophisticated and elegant atmosphere of British culture, particularly in the summertime.

In terms of taste, the Pimm's Cup is known for its balance of herbaceous, fruity, and refreshing flavors. The Pimm's No.1 provides a unique and herbaceous flavor, the lemonade or lemon-lime soda adds a refreshing and light taste, and the garnishes add a fruity note.

The Pimm's Cup is considered a true classic and it is often featured in literature, film, and TV. The drink is also popular among tourists visiting Great Britain, due to its unique and complex flavor profile, and it is often associated with the country's culture and summertime atmosphere.

Recipe

Ingredients:

- **2 oz. Pimm's No.1**
- **4 oz. lemonade or lemon-lime soda**
- **Ice**
- **Cucumber slices, mint leaves, strawberries and orange for garnish**

Instructions:

- 1. Fill a highball glass with ice.**
- 2. Add the Pimm's No.1.**

3. Slowly pour lemonade or lemon-lime soda over the ice and Pimm's No.1.

4. Stir gently to combine.

5. Add the garnishes of your choice, such as cucumber slices, mint leaves, strawberries, and orange.

6. Enjoy your refreshing and delicious Pimm's Cup cocktail!

Note: You can adjust the amount of lemonade or lemon-lime soda to taste. If you like your Pimm's Cup more diluted, add more lemonade or lemon-lime soda, if you like it less diluted, add less.

Germany: The Berliner

History

Berliner Weisse is a classic German beer style and not exactly a cocktail. It is a type of wheat beer that is typically light, tart and effervescent. It is believed to have originated in the city of Berlin in the 16th century.

Berliner Weisse is made with a blend of barley and wheat malt, and it's fermented with a special type of yeast that produces a tangy, sour

flavor. It is typically served in a tall, narrow glass and traditionally it is served with a shot of sweet syrup, such as woodruff or raspberry syrup, to balance out the sourness.

Berliner Weisse is considered a true classic and it's known for its unique and tart flavor profile. It is considered a traditional summer beer and it's often associated with the German beer culture, particularly in the northern regions.

In terms of cultural significance, it was once considered the "Champagne of the North" and was

enjoyed by Prussian kings, and it was said to have been a favorite of Napoleon's army during their march through the city of Berlin.

It's worth mentioning that Berliner Weisse is a protected geographical indication, meaning that only beers produced in the region of Berlin can be labeled as such.

Recipe

Berliner is traditionally made by fermenting a blend of barley and wheat malt using a specific type of yeast that produces the beer's characteristic tangy and sour

flavor. The process of making Berliner Weisse involves brewing, fermenting, and conditioning the beer, which can be complex and time-consuming.

It's not something that can be made at home easily like a cocktail.

However, if you want to make a cocktail-based Berliner Weisse, you can mix it with a shot of sweet syrup, such as woodruff or raspberry syrup, to balance out the sourness, and garnish it with a slice of lemon or lime, but it's not considered a traditional way to consume a Berliner Weisse.

South Africa: **The Cape Town Cooler**

History

The Cape Town Cooler is a cocktail that is popular in South Africa, made with Amarula Cream Liqueur, orange juice, and ginger ale.

Amarula Cream Liqueur is a popular South African liqueur made from the fruit of the marula tree, which is indigenous to Southern Africa. It's known for its unique and creamy flavor, and it's

often used in desserts and cocktails.

The Cape Town Cooler is a refreshing and easy-to-drink cocktail that combines the creamy and fruity flavor of Amarula Cream Liqueur with the freshness of orange juice and the effervescence of ginger ale. It's often associated with the relaxed and casual atmosphere of South Africa, particularly in the summertime.

Cape Town is a beautiful coastal city in South Africa, and it's a popular tourist destination, known for its beaches, mountains, and culture. The Cape Town Cooler has

been created to celebrate the city and its beautiful surroundings.

Recipe

Ingredients:

- **1 1/2 oz. Amarula Cream Liqueur**
- **4 oz. orange juice**
- **4 oz. ginger ale**
- **Ice**
- **Orange slice or mint leaves for garnish**

Instructions:

1. Fill a highball glass with ice.

2. Add the Amarula Cream Liqueur.

3. Slowly pour orange juice and ginger ale over the ice and Amarula Cream Liqueur.

4. Stir gently to combine.

5. Garnish with a slice of orange or a mint leaves.

6. Enjoy your refreshing and delicious Cape Town Cooler cocktail!

Note: You can adjust the amount of ginger ale to taste. If you like your Cape Town Cooler more

**effervescent, add more ginger ale, if
you like it less effervescent, add less
ginger ale.**

South Korea: **The Soju Martini**

History

Soju Martini is a modern cocktail that is inspired by the traditional Korean spirit called Soju.

Soju is a clear, distilled alcoholic beverage that is made from grains like rice, barley, or wheat. It has a relatively low alcohol content, typically around 20% ABV, and it's considered the most popular spirit in South Korea.

The Soju Martini is a cocktail that combines Soju with dry vermouth, and it's usually garnished with a pickled onion or a green onion. The Soju Martini is considered a modern take on a traditional spirit, and it's often associated with the trendy and sophisticated atmosphere of South Korean culture.

In terms of taste, the Soju Martini is known for its balance of floral and herbal flavors from the vermouth and the clean and light taste of Soju. It's considered a light and easy-to-drink cocktail that can be enjoyed as an aperitif.

Soju has a long history in South Korea, it's been around for over 700 years and it's considered a traditional spirit that has cultural significance. The Soju Martini is a modern take on this traditional spirit and it's often associated with the trendy and sophisticated atmosphere of South Korea.

Recipe

Ingredients:

- **2 oz. Soju**
- **1/2 oz. dry vermouth**
- **Ice**

- **A pickled onion or a green onion for garnish**

Instructions:

- 1. Fill a mixing glass with ice.**
- 2. Add the Soju and dry vermouth.**
- 3. Stir gently to combine.**
- 4. Strain the mixture into a chilled martini glass.**
- 5. Garnish with a pickled onion or a green onion.**
- 6. Enjoy your Soju Martini cocktail!**

Note: You can adjust the amount of vermouth to taste. If you like your Soju Martini more floral, add more vermouth, if you like it less floral, add less vermouth.

India:

The Indian Colada

History

The Indian Colada is a cocktail that is popular in some parts of India, and is made with rum, coconut milk, pineapple juice, and garnished with a cherry.

Coconut milk and pineapple juice are common ingredients in Indian cuisine and drinks.

The combination of these ingredients with rum creates a tropical and refreshing drink. The

Indian Colada is often associated with the relaxed and casual atmosphere of India, particularly in the summertime.

It's worth mentioning that Indian Colada is not a traditional or well-known cocktail in India and it could be a local or regional drink. The history and cultural significance of this drink may be limited.

Overall, the Indian Colada is a delicious and refreshing cocktail that can be enjoyed as an aperitif or as a dessert. The combination of the sweet and creamy coconut milk, the tangy pineapple juice and the

warmth of rum, makes this drink a perfect choice for a hot summer day.

Recipe

Ingredients:

- **2 oz. dark rum**
- **1/2 cup coconut milk**
- **1/2 cup pineapple juice**
- **1 cherry for garnish**
- **Ice**

Instructions:

1. In a blender, combine the rum, coconut milk and pineapple juice.

2. Blend until smooth.

3. Fill a tall glass with ice.

4. Pour the blended mixture into the glass.

5. Garnish with a cherry.

6. Enjoy your Indian Colada cocktail!

Note: You can adjust the amount of coconut milk and pineapple juice to taste. If you like your Indian Colada creamier, add more coconut milk, if you like it tangier, add more pineapple juice.

Australia: **The Sydney Sour**

History

The Sydney Sour is a variation of the classic Whisky Sour cocktail, which is made with Australian whisky, lemon juice, sugar syrup, and a dash of Angostura bitters. It is a popular cocktail in Australia, particularly in the city of Sydney.

The Whisky Sour is believed to have originated in the late 1800s, and it became popular in the United States during the

Prohibition era. The Sydney Sour is a variation of this classic cocktail that uses Australian whisky instead of the traditional American whiskey.

The use of Australian whisky in the Sydney Sour is significant because it is a way to showcase the quality and unique characteristics of the local spirit. Australian whisky has a distinct flavor profile that is influenced by the country's terroir and the use of different types of barley and yeast.

In terms of cultural significance, the Sydney Sour is often associated with the laid-back and relaxed

atmosphere of Sydney and the Australian culture as a whole. It's a perfect cocktail for a hot summer day, and it's also a favorite among many Australians for its refreshing and easy-to-drink qualities.

Recipe

Ingredients:

- **2 oz. Australian whisky**
- **3/4 oz. fresh lemon juice**
- **3/4 oz. simple syrup**
- **1 dash Angostura bitters**
- **1 orange peel for garnish**
- **Ice**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add the whisky, lemon juice, simple syrup, and Angostura bitters to the shaker.**
- 3. Shake well for about 10-15 seconds.**
- 4. Strain the mixture into a chilled old fashioned glass filled with ice.**
- 5. Express the oils from the orange peel onto the surface of the drink by holding the peel over the glass and giving it a good twist.**

6. Discard the peel and garnish with a cherry or a slice of orange.

7. Enjoy your Sydney Sour cocktail!

Note: You can adjust the amount of simple syrup to taste. If you like your Sydney Sour sweeter, add more simple syrup, if you like it less sweet, add less simple syrup.

Argentina: **The Fernet con coca**

History

"Fernet con coca" is a popular cocktail in Argentina that is made with Fernet, a bitter spirit, and Coca-Cola.

Fernet is a type of amaro, which is a bitter, aromatic spirit that is often used as a digestif. It is made with a blend of herbs and spices, and it has a strong, complex flavor that is distinctive and acquired.

Fernet is considered a quint-essential part of the Argentine culture, and it is often consumed as an after-dinner drink to aid digestion and to enjoy with friends and family.

In terms of cultural significance, the Fernet con coca is often associated with the Argentine culture, particularly with the traditional "aperitivo hour" and the socializing culture. It's a popular drink among all ages, and it's considered a way to relax and enjoy a good time with friends and family.

Recipe

The Fernet con coca is a simple cocktail that is made by mixing Fernet with Coca-Cola. The combination of the bitter Fernet with the sweet and fizzy Coca-Cola creates a unique and balanced flavor that is both refreshing and easy to drink. This cocktail is often served over ice in a highball glass and it is garnished with a lime or lemon wedge.

Canada: The Bloody Caesar

History

The Bloody Caesar is a popular cocktail in Canada, and it's considered to be a Canadian variation of the Bloody Mary cocktail. The Bloody Caesar was created in 1969 by Walter Chell, a bartender at the Calgary Inn (later to become the Westin Hotel) in Calgary, Alberta. He was asked to create a new cocktail to celebrate the opening of the hotel's new Italian restaurant, and he decided

to combine the flavors of Clamato juice, which is a tomato juice and clam broth mixture, with vodka, Worcestershire sauce, and other spices.

The Bloody Caesar quickly became popular in Canada, and it's now considered a staple of Canadian cocktail culture. It's often served in a tall glass with ice and garnished with a celery stalk, pickled bean, a lime wedge, and a skewer of olives.

In terms of cultural significance, the Bloody Caesar is often associated with Canadian culture, particularly with the informal and casual atmosphere of the country.

It's a perfect cocktail for a hot summer day, and it's also a favorite among many Canadians for its refreshing and easy-to-drink qualities.

Recipe

Ingredients:

- **1 1/2 oz. vodka**
- **4 oz. Clamato juice**
- **1/4 oz. Worcestershire sauce**
- **1/4 oz. horseradish**
- **1/4 tsp. hot sauce**
- **Pinch of salt**

- **Pinch of pepper**
- **1 celery stalk for garnish**
- **1 pickled bean for garnish**
- **1 lime wedge for garnish**
- **olives for garnish**

Instructions:

1. Fill a tall glass with ice

2. In a shaker, combine the vodka, Clamato juice, Worcestershire sauce, horseradish, hot sauce, salt, and pepper.

3. Shake well for about 10-15 seconds.

4. Strain the mixture into the glass filled with ice.

5. Garnish with a celery stalk, pickled bean, a lime wedge, and a skewer of olives.

6. Enjoy your Bloody Caesar cocktail!

Note: You can adjust the amount of Worcestershire sauce, horseradish, hot sauce, salt, and pepper to taste. If you like your Bloody Caesar spicier, add more hot sauce, if you like it tangier, add more lime juice.

Chile: The Pisco Sour

History

The Pisco Sour is a traditional cocktail from Chile that is made with Pisco, a type of brandy that is produced in Chile and Peru. The Pisco Sour is made by mixing Pisco, lime juice, sugar, and egg white. The use of lime juice and sugar give the cocktail a tangy and sweet taste while the egg white gives it a creamy texture.

The history of Pisco Sour is closely tied to the history of Pisco itself. Pisco has been produced in the region for centuries, but it was not until the early 20th century that the Pisco Sour became popular. Victor Morris, an American expat, is credited with creating the Pisco Sour in Lima, Peru in the early 1920s. The Pisco Sour quickly gained popularity in Peru and later on Chile, where it became a staple of the country's cocktail culture.

In terms of cultural significance, the Pisco Sour is often associated with the Chilean culture, particularly with the celebration

and socializing culture. It's a popular drink among all ages, and it's considered a way to relax and enjoy a good time with friends and family. It's also a symbol of Chilean identity and heritage, as Pisco is a spirit that is closely tied to Chile's history and culture.

Recipe

Ingredients:

- **2 oz. Pisco**
- **3/4 oz. fresh lime juice**
- **1/2 oz. simple syrup**
- **1 egg white**
- **Angostura bitters**

- **ice**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add the Pisco, lime juice, simple syrup, and egg white to the shaker.**
- 3. Shake well for about 15-20 seconds.**
- 4. Strain the mixture into a chilled old fashioned glass.**
- 5. Use a dropper to add a few dashes of Angostura bitters on top of the mixture**

6. Garnish with a lime wheel and enjoy your Pisco Sour cocktail!

Note: If you prefer, you can also use a blender to make the Pisco Sour. Add all ingredients in a blender and blend for about 15 seconds.

China: The Chinese Martini

History

The Chinese Martini is a popular cocktail that is made with Baijiu, a spirit made from fermented sorghum and vermouth. Baijiu is a traditional Chinese spirit that is believed to have been produced for over a thousand years. It is made from fermented sorghum, wheat, barley, or rice and it's considered a quintessential part of the Chinese culture. Baijiu has a high alcohol content and it's traditionally

consumed neat, but it has been incorporated in cocktails.

It's not clear when the Chinese Martini was first created, but it's a relatively new invention. The Chinese Martini is a combination of Baijiu and vermouth, which creates a unique and balanced flavor that, is both refreshing and easy to drink.

In terms of cultural significance, the Chinese Martini is often associated with the Chinese culture, particularly with the socializing culture, and it's becoming increasingly popular in China as well as in other countries.

Recipe

Ingredients:

- **2 oz. Baijiu**
- **1 oz. vermouth**
- **Ice**

Instructions:

- 1. Fill a mixing glass with ice**
- 2. In the mixing glass, combine the Baijiu and vermouth**
- 3. Stir the mixture for about 10-15 seconds**

4. Strain the mixture into a chilled martini glass

5. Enjoy your Chinese Martini cocktail!

Note: You can adjust the amount of Baijiu and vermouth to your taste preference. If you prefer a sweeter cocktail, you can add a little more vermouth or if you prefer it stronger, you can add a little more Baijiu.

Colombia: **The Canelazo**

History

Canelazo is a traditional Colombian cocktail that is made with aguardiente, a spirit made from sugarcane juice, cinnamon, and citrus.

Aguardiente, also known as "firewater" is a spirit that has been produced in Colombia for centuries, it's considered a part of the Colombian culture and it's often consumed neat.

Canelazo is a variation of aguardiente, made by mixing aguardiente, cinnamon, and citrus such as orange or lemon juice. The combination of aguardiente, cinnamon, and citrus makes for a warm and sweet drink that is perfect for cold weather.

The history of Canelazo is not well documented, but it's believed that it's been consumed for centuries by indigenous people in Colombia. It's a traditional drink that has been passed down through generations and it's often consumed during celebrations and special events.

In terms of cultural significance, Canelazo is often associated with the Colombian culture, particularly with the celebrations and special events culture. It's a perfect drink to celebrate with friends and family and it's a symbol of Colombian identity and heritage, as aguardiente is a spirit that is closely tied to Colombia's history and culture.

Recipe

Ingredients:

- **2 oz. aguardiente**
- **1 cinnamon stick**

- **1/4 cup of sugar**
- **1/4 cup of orange or lemon juice**
- **1/2 cup of water**
- **Cinnamon powder for garnish**
- **Orange or lemon wheel for garnish**

Instructions:

- 1. In a small saucepan, combine water, sugar, cinnamon stick and bring to a boil over medium heat.**
- 2. Reduce the heat and let it simmer for 5 minutes.**
- 3. Remove from heat and let it cool down.**

4. Once cooled, strain the mixture into a blender

5. Add the aguardiente and citrus juice to the blender and blend until well combined.

6. Serve in a glass or mug, garnish with a sprinkle of cinnamon powder and an orange or lemon wheel

7. Enjoy your Canelazo cocktail warm!

Note: You can adjust the amount of sugar to your taste preference. If you prefer a sweeter cocktail, you can add a little more sugar or if you

prefer it stronger, you can add a little more aguardiente.

Costa Rica: **The Guaro Sour**

History

The Guaro Sour is a popular cocktail from Costa Rica that is made with guaro, a spirit made from sugarcane juice, lime juice, and sugar.

Guaro is a traditional Costa Rican spirit that is similar to rum, but it has a lighter, more floral flavor.

The Guaro Sour is made by mixing guaro, lime juice, and sugar. The combination of guaro, lime juice,

and sugar give the cocktail a tangy and sweet taste.

The history of Guaro Sour is closely tied to the history of Guaro itself. Guaro has been produced in Costa Rica for centuries, but it was not until the mid-20th century that the Guaro Sour became popular. It's a relatively new invention and it's becoming increasingly popular in Costa Rica as well as in other countries.

In terms of cultural significance, the Guaro Sour is often associated with the Costa Rican culture, particularly with the socializing culture, and it's considered a way to

relax and enjoy a good time with friends and family. It's also a symbol of Costa Rican identity and heritage, as Guaro is a spirit that is closely tied to Costa Rica's history and culture.

Recipe

Ingredients:

- **2 oz. Guaro**
- **1 oz. fresh lime juice**
- **1/2 oz. simple syrup**
- **ice**
- **Lime wheel for garnish**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add the Guaro, lime juice, and simple syrup to the shaker.**
- 3. Shake well for about 15-20 seconds.**
- 4. Strain the mixture into a chilled old fashioned glass.**
- 5. Garnish with a lime wheel and enjoy your Guaro Sour cocktail!**

Note: You can adjust the amount of lime juice and simple syrup to your taste preference. If you prefer a sweeter cocktail, you can add a

little more simple syrup or if you prefer it more sour, you can add a little more lime juice.

Dominican Republic: **The Mama Juana**

History

Mama Juana, also known as "bembé" or "doble d" is a traditional Dominican cocktail that is made with red wine, honey, and various herbs and spices soaked in a bottle. It is typically made with a mixture of tree bark, roots, and leaves from different plants such as anise, cinnamon, and wild honey.

Mama Juana is believed to have aphrodisiac properties and it is

said to have been used for medicinal and recreational purposes for centuries by the indigenous people of the Dominican Republic.

The history of Mama Juana is not well documented, but it's believed that it's been consumed for centuries by indigenous people in the Dominican Republic.

It's a traditional drink that has been passed down through generations and it's often consumed during celebrations and special events. Mama Juana is considered part of the Dominican heritage and culture, it's a drink

that is closely tied to the country's history and culture.

In terms of cultural significance, Mama Juana is often associated with the Dominican culture, particularly with the celebrations and special events culture. It's a perfect drink to celebrate with friends and family.

Recipe

Mama Juana is a traditional and homemade drink, each recipe can vary depending on the ingredients and proportions used. However,

here's the general idea of how to make it.

Ingredients:

- **750ml bottle of red wine**
- **1/2 cup honey**
- **2 cinnamon sticks**
- **1/4 cup of dried anise**
- **1/4 cup of dried sarsaparilla**
- **1/4 cup of dried elderberries**
- **1/4 cup of dried licorice root**
- **1/4 cup of dried chamomile**
- **1/4 cup of dried raspberry leaves**

Instructions:

1. In a large jar or bottle, mix together the red wine, honey, cinnamon sticks, and all the dried herbs and roots.

2. Seal the jar or bottle and let it sit in a cool, dark place for at least 1-3 days or until the flavors have melded together.

3. After the desired time, strain the mixture into a bottle or jar and it's ready to serve.

4. Mama Juana is traditionally served over ice and it can be enjoyed neat or mixed with water or soda.

5. You can also add a cinnamon stick or a piece of licorice root as a garnish.

Note: You can adjust the amount of the ingredients to your taste preference. The recipe can also vary depending on the ingredients you have available.

Also, note that Mama Juana is a homemade drink, and it's important to use ingredients that are fresh and clean. Also, it's important to remember that Mama Juana is not suitable for everyone and it's important to be aware of its potential health risks, so it's always

**important to consult a doctor
before consuming it.**

Egypt: The Razzouk

History

Razzouk is a traditional Egyptian cocktail that is made with Arak, an anise-flavored spirit, and honey. Arak is a traditional spirit that is made from grapes and aniseed. Razzouk is considered a sweet and strong drink and it's usually served as an after-dinner drink.

The history of Razzouk is not well documented, but it's believed that it's been consumed for centuries by

Egyptians. Arak has been a popular spirit in Egypt since ancient times and it's often consumed during celebrations and special events. Razzouk is considered part of the Egyptian heritage and culture, it's a drink that is closely tied to the country's history and culture.

In terms of cultural significance, Razzouk is often associated with the Egyptian culture, particularly with the celebrations and special events culture. It's a perfect drink to celebrate with friends and family and it's a symbol of Egyptian identity and heritage.

Recipe

Ingredients:

- **2 oz. of Arak**
- **1 oz. of honey**
- **1/2 oz. of lime juice**
- **Ice**
- **1 anise star as a garnish**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add the Arak, honey, and lime juice to the shaker.**
- 3. Shake well for about 15-20 seconds.**

4. Strain the mixture into a chilled old fashioned glass.

5. Garnish with a anise star and enjoy your Razzouk cocktail!

Note: You can adjust the amount of honey and lime juice to your taste preference. If you prefer a sweeter cocktail, you can add a little more honey or if you prefer it more sour, you can add a little more lime juice.

Please note that Razzouk is a strong drink, and it's important to consume it responsibly and in moderation. Also, it's important to

be aware of any potential health risks associated with consuming Arak, so it's always important to consult a doctor before consuming it.

Ethiopia: **The Tej**

History

Tej is a traditional Ethiopian and Eritrean honey wine that is made with honey, water and various herbs and spices. The most commonly used spices are gesho, a type of buckthorn, and a combination of other spices such as ginger, cardamom, and cinnamon. The honey used to make Tej is usually wild honey, which is considered to have a stronger taste

and aroma than domesticated honey.

The history of Tej is not well documented, but it's believed that it's been consumed for centuries by the people of Ethiopia and Eritrea. It's a traditional drink that has been passed down through generations and it's often consumed during celebrations and special events. Tej is considered part of the Ethiopian and Eritrean heritage and culture; it's a drink that is closely tied to the country's history and culture.

In terms of cultural significance, Tej is often associated with the

Ethiopian and Eritrean culture, particularly with the celebrations and special events culture. It's a perfect drink to celebrate with friends and family.

Tej is also an important part of many traditional Ethiopian and Eritrean ceremonies, such as weddings and religious events.

Recipe

Making Tej can be a bit more involved than making a traditional cocktail because it involves fermentation, which can take several days or even weeks,

depending on the recipe and desired strength. However, here's a basic recipe for making Tej.

Ingredients:

- **2 lbs of wild honey**
- **1/4 cup of gesho or dried buckthorn leaves**
- **2 cinnamon sticks**
- **2 cardamom pods**
- **1 inch of fresh ginger, grated**
- **3 quarts of water**

Instructions:

- 1. In a large pot, bring the water to a boil.**
- 2. Add the gesho, cinnamon sticks, cardamom, and ginger and let it simmer for about 10-15 minutes to allow the spices to infuse the water.**
- 3. Remove the pot from heat and let it cool to room temperature.**
- 4. Once the water is cooled, add the honey and stir until it's dissolved.**
- 5. Pour the mixture into a large glass jar or ceramic jug, making sure to leave about 2 inches of headspace.**
- 6. Cover the jar or jug with a cheesecloth or a clean kitchen**

towel, to keep the dust and bugs out and allow the mixture to breathe.

7. Let it sit at room temperature for about 1-2 weeks to allow fermentation.

8. After the desired fermentation time, transfer the mixture to a clean bottle or jar, and refrigerate it.

Tej is traditionally served chilled and it can be enjoyed neat or mixed with water or soda.

Please note that Tej is a homemade drink, and it's important to use ingredients that are fresh and clean. Also, it's important to remember that Tej is not suitable for everyone and it's important to be aware of its potential health risks, so it's always important to consult a doctor before consuming it.

Also, Tej is a traditional fermented drink and it's important to be aware of the fermentation process and timing to obtain the desired strength and taste.

Finland: The Long Drink

History

The Long Drink, or "lonkero" in Finnish, is a traditional Finnish cocktail that is made with gin and grapefruit soda. It was created in the early 1950s by a Finnish company, and it quickly became a popular drink in Finland. The Long Drink is considered a light and refreshing cocktail, and it's often consumed during warm summer days, or as a refreshing alternative to beer.

The history of the Long Drink is closely tied to the history of Finland. It was created in the early 1950s, during a time when Finland was recovering from the devastation of World War II and the country was in need of a new national symbol. The Long Drink was created to be a refreshing and easy-to-make drink that could be enjoyed by Finns all over the country. The name of the drink, "lonkero", is a Finnish word that means "a long drink," which refers to the drink's refreshing nature and the fact that it's meant to be sipped slowly.

In terms of cultural significance, the Long Drink is considered to be a symbol of Finnish identity and heritage. It's a drink that is closely tied to the Finnish culture and it's often consumed during celebrations and special events. The Long Drink is also an important part of many traditional Finnish ceremonies, such as weddings and religious events.

Recipe

Ingredients:

- **1 1/2 oz. gin**
- **4 oz. grapefruit soda**

- **Lemon or lime wheel for garnish (optional)**

Instructions:

- 1. Fill a highball glass with ice.**
- 2. Pour the gin into the glass.**
- 3. Slowly add the grapefruit soda to the glass.**
- 4. Stir gently to combine the ingredients.**
- 5. Garnish with a lemon or lime wheel, if desired.**
- 6. Enjoy your refreshing Long Drink!**

As you can see, the Long Drink is a very simple and easy-to-make cocktail, it's perfect for a summer day or any other occasion. It's a refreshing and delicious drink that can be enjoyed by everyone

Ghana:

The Kpalona

History

Kpalona is a traditional West African cocktail that is particularly popular in Ghana. It is made with palm wine, ginger, and various spices, and it is typically served as a refreshing drink during celebrations and special occasions.

The name "Kpalona" is a Ga word, one of the languages spoken in Ghana, which means "to quench your thirst."

Palm wine is a traditional drink that is made from the sap of the oil palm tree, it is a staple drink in many West African countries and it has been used for centuries. It is a refreshing, slightly sweet and sour drink that is rich in vitamins and minerals.

In Ghana, Kpalona is often served during celebrations and ceremonies, such as weddings, naming ceremonies, and funerals.

It is also a popular drink during the hot summer months, and it's often enjoyed with a meal or as a refreshing alternative to water.

The ginger and various spices that are added to the Kpalona, give it a unique and spicy flavor, and it's believed to have medicinal properties.

To make Kpalona, the palm wine is first fermented for a few days, and then combined with ginger and other spices such as, cinnamon, nutmeg, pepper, and cloves. The mixture is then heated and served warm or chilled.

Recipe

Ingredients:

- **1 liter of fresh palm wine**
- **2 inches of ginger, peeled and grated**
- **1 cinnamon stick**
- **1/4 tsp. nutmeg**
- **1/4 tsp. black pepper**
- **1/4 tsp. cloves**

Instructions:

1. In a large pot, combine the palm wine, ginger, cinnamon stick, nutmeg, black pepper, and cloves.

2. Heat the mixture over medium heat and bring it to a simmer.

3. Reduce the heat and let it simmer for about 15 minutes or until the flavors are well combined.

4. Strain the mixture through a fine-mesh sieve, discarding the solids.

5. Allow the mixture to cool and store it in the refrigerator until chilled.

6. Serve the kpalona chilled in glasses and enjoy!

Note: You can adjust the amount of ginger, cinnamon, nutmeg, black pepper and cloves to your taste.

Keep in mind that Kpalona is typically made with palm wine, which can be hard to find in some regions.

It can be substituted with other type of wine and coconut water or even pineapple juice.

Hungary: The Palinka Sour

History

Palinka Sour is a traditional Hungarian cocktail made with Palinka, a fruit brandy and lemon juice.

Palinka is a traditional Hungarian distilled spirit made from a variety of fruits such as apricot, pear, apple, cherry, and plum. It is a very popular spirit in Hungary, and it has a rich history dating back to the Middle Ages.

Palinka Sour is a simple and refreshing cocktail that is perfect for a hot summer day. The combination of the strong and fruity flavor of Palinka with the sourness of the lemon juice gives it a unique taste. The drink is typically served in a small glass, and it's garnished with a slice of fruit.

Palinka Sour is often consumed as an aperitif or digestif, it's a perfect drink to start or end a meal. It's also a popular drink during celebrations and festivals, such as the popular wine festivals in Hungary.

Recipe

Ingredients:

- **2 oz. of Palinka**
- **1 oz. of lemon juice**
- **1/2 oz. of simple syrup**
- **ice**
- **slice of lemon for garnish**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add the Palinka, lemon juice, and simple syrup to the shaker.**

3. Shake the ingredients vigorously for about 10 seconds or until chilled.

4. Strain the mixture into a chilled glass.

5. Garnish with a slice of lemon.

6. Enjoy your Palinka Sour!

Iceland: The Black Death

History

Black Death is a traditional Icelandic cocktail made with Brennivin, a spirit made from fermented potatoes, and caraway seeds.

Brennivin, also known as "Black Death", is a traditional Icelandic spirit that has a long history dating back to the 19th century. It is made by fermenting potatoes and then distilling the resulting mash, it's

clear, unsweetened schnapps that has a strong and distinctive taste, and it's considered Iceland's national drink.

The Black Death cocktail is usually made with a shot of Brennivin and a sprinkle of caraway seeds. Caraway seeds are a popular spice in Icelandic cuisine, and they add a nice flavor to the drink.

The drink is typically served cold and it's garnished with a caraway seeds.

The name "Black Death" is a reference to the harsh conditions of Iceland's early settlers, and it's a

nod to the drink's strong and intense taste. It's a popular cocktail among locals and tourists alike, and it's often consumed as a digestif or as a celebratory drink.

Recipe

Ingredients:

- **1 oz. of Brennivin**
- **a sprinkle of caraway seeds**

Instructions:

1. Fill a shot glass with Brennivin

2. Sprinkle a few caraway seeds on top of the Brennivin

3. Enjoy your Black Death cocktail!

Note: It's also possible to make a Black Death cocktail with a mix of Brennivin and Caraway seed liqueur.

Indonesia: **The Bajigur**

History

Bajigur is a traditional Indonesian cocktail made with palm sugar, coconut milk, and pandan leaves. It is a sweet and creamy drink that is popular in the West Java region of Indonesia.

Bajigur is made by boiling palm sugar, coconut milk, and pandan leaves together to create a sweet, thick and fragrant syrup. This

syrup is then served either hot or cold, depending on the preference.

The drink is typically served in a small glass, and it's garnished with a slice of pandan leaves. Bajigur is often consumed as a dessert or a refreshing drink during hot weather. It's a popular drink in the Sundanese community.

Pandan leaves are a common ingredient in Southeast Asian cuisine, and it gives a distinctive fragrance and flavor to the drink. The use of palm sugar is also a traditional Indonesian method of sweetening food and drinks; it's a natural and unrefined sugar that is

made from the sap of the coconut palm tree.

Recipe

Ingredients:

- **1/2 cup of palm sugar**
- **2 cups of coconut milk**
- **5 pandan leaves, tied in a knot**
- **ice (if you want to serve it cold)**

Instructions:

1. In a pan, bring the palm sugar, coconut milk, and pandan leaves to a simmer over medium heat.

2. Cook for about 15 minutes, or until the sugar has dissolved and the mixture has thickened.

3. Remove the pandan leaves and let the mixture cool.

4. If you want to serve it cold, add ice to a glass and pour the mixture over it.

5. Garnish with a slice of pandan leaves.

6. Enjoy your Bajigur!

Ireland:

The Irish Coffee

History

Irish Coffee is a popular Irish cocktail made with Irish whiskey, coffee, and whipped cream. The drink is said to have originated in the 1940s at a small airport in County Limerick, Ireland, where a chef named Joe Sheridan created the drink to warm up passengers on a cold, rainy night. The drink quickly became popular in Ireland and eventually made its way to the

United States, where it remains a popular choice to this day.

Irish whiskey is the traditional spirit of choice for the Irish coffee, it's a smooth and flavorful whiskey that is distilled in Ireland and aged for a minimum of 3 years. The whiskey is typically added to a cup of hot coffee, and it's topped with whipped cream, which is lightly sweetened. The whipped cream is usually placed on top of the coffee and whiskey mixture, which creates a nice, creamy layer that helps to mellow out the strong coffee and whiskey flavors.

Recipe

Ingredients:

- **1 1/2 oz. of Irish whiskey**
- **8 oz. of hot coffee**
- **1 tablespoon of brown sugar**
- **1/4 cup of heavy cream**

Instructions:

1. In a heatproof glass or mug, add the Irish whiskey, coffee, and brown sugar. Stir to combine.

2. In a separate bowl, whip the heavy cream until it forms soft peaks.

3. Carefully spoon the whipped cream on top of the coffee mixture.

4. Enjoy your Irish coffee!

Irish coffee is a popular cocktail that is enjoyed around the world, it's a perfect way to experience the Irish culture and heritage. The combination of Irish whiskey, coffee and whipped cream creates a unique and comforting drink that is perfect for cold weather or as a after-dinner treat.

It's a perfect balance of flavors; it's smooth, creamy and sweet.

Israel: The Arak-O-Lemon

History

Arak-O-Lemon is a traditional Israeli cocktail made with Arak, an anise-flavored spirit, and lemon juice. Arak is a popular spirit in the Middle East and is made by distilling grapes or other fruits with aniseed.

It is a clear, colorless spirit that has a strong anise flavor and high alcohol content. Arak-O-Lemon is a simple and refreshing cocktail that

is popular in Israel and the surrounding countries.

The drink is typically made by mixing Arak with lemon juice and ice. The lemon juice adds a nice tartness to the drink and helps to balance out the strong anise flavor of the Arak. The drink is usually served in a tall glass, and it's garnished with a slice of lemon. Arak-O-Lemon is a popular choice for a hot summer day or as a refreshing drink after a meal.

Recipe

Ingredients:

- **2 oz. of Arak**
- **1 oz. of fresh lemon juice**
- **ice cubes**
- **lemon slice for garnish**

Instructions:

- 1. In a shaker, combine the Arak and lemon juice.**
- 2. Add ice cubes and shake well.**
- 3. Strain the mixture into a glass filled with ice.**
- 4. Garnish with a lemon slice.**
- 5. Enjoy your Arak-O-Lemon!**

Arak-O-Lemon is a traditional Israeli cocktail that showcases the unique taste of Arak, an anise-flavored spirit and lemon juice.

It's a perfect way to experience the Israeli culture and heritage.

The combination of Arak and lemon juice creates a refreshing and light drink that is perfect for hot weather or as a palate cleanser. It's a perfect balance of flavors; it's crisp, and refreshing.

Jamaica:

The Jamaican Rum Punch

History

Jamaican Rum Punch is a traditional Jamaican cocktail made with rum, lime juice, and various spices such as nutmeg and cinnamon.

Rum is a staple in Jamaican culture and is used in a variety of traditional drinks and recipes. The Jamaican Rum Punch is a classic example of the island's love for rum and its rich history.

The drink is typically made by mixing dark rum, lime juice, sugar, and various spices such as nutmeg, cinnamon, and allspice. The lime juice adds a nice tanginess to the drink and helps to balance out the sweetness of the sugar. The spices give the drink a unique and exotic flavor that is often associated with Jamaica. The drink is usually served in a tall glass, garnished with a slice of lime and a sprinkle of nutmeg. Jamaican Rum Punch is a popular choice for celebrations and parties.

Recipe

Ingredients:

- **2 oz. of dark rum**
- **1 oz. of fresh lime juice**
- **1/2 oz. of simple syrup**
- **a pinch of ground nutmeg**
- **a pinch of ground cinnamon**
- **a pinch of ground allspice**
- **a lime wheel for garnish**

Instructions:

1. In a shaker, combine the rum, lime juice, simple syrup, nutmeg, cinnamon, and allspice.

2. Shake well with ice.

3. Strain the mixture into a glass filled with ice.

4. Garnish with a lime wheel.

5. Enjoy your Jamaican Rum Punch!

Kenya: The Dawa

History

Dawa is a popular Kenyan cocktail made with vodka, lime juice, sugar, and honey. The drink is known for its simplicity and refreshing taste. The name "Dawa" means "medicine" in Swahili, it is said that the drink is a cure for many ailments.

Dawa is a well-known cocktail in Kenya and is often served at social gatherings and events.

The drink is typically made by mixing vodka, lime juice, sugar and honey. The lime juice adds a nice tanginess to the drink and helps to balance out the sweetness of the sugar and honey. The drink is usually served in a tall glass, garnished with a slice of lime. Dawa is a popular choice for a hot day or as a refreshing drink after a meal.

Recipe

- **2 oz. of Vodka**
- **1 oz. of fresh lime juice**
- **1/2 oz. of honey**

- **1/2 oz. of simple syrup**
- **lime wheel for garnish**

Instructions:

- 1. In a shaker, combine the vodka, lime juice, honey, and simple syrup.**
- 2. Shake well with ice.**
- 3. Strain the mixture into a glass filled with ice.**
- 4. Garnish with a lime wheel.**
- 5. Enjoy your Dawa!**

Lebanon:

The Arak-tini

History

Arak-tini is a traditional Lebanese cocktail made with Arak, an anise-flavored spirit and vermouth. Arak is a traditional spirit that is made from grapes, and is considered to be the national drink of Lebanon.

Arak is often mixed with water and ice to make a traditional drink called Arak Sounine, which is enjoyed by many people in Lebanon.

The Arak-tini is a variation of this traditional drink, it's a modern interpretation of the traditional drink.

Arak-tini is a simple cocktail that is easy to make, it's made by mixing Arak and vermouth in a cocktail shaker with ice.

The vermouth adds a nice complexity to the drink, and it's usually garnished with a lemon twist. The Arak-tini is a perfect balance of flavors; it's sweet, tangy and refreshing.

Recipe

Ingredients:

- **2 oz. of Arak**
- **1 oz. of dry vermouth**
- **Lemon twist for garnish**

Instructions:

- 1. In a shaker, combine the Arak and vermouth.**
- 2. Shake well with ice.**
- 3. Strain the mixture into a chilled Martini glass.**
- 4. Garnish with a lemon twist.**
- 5. Enjoy your Arak-tini!**

Arak-tini is a perfect way to experience the Lebanese culture and heritage. The combination of Arak and vermouth creates a unique and flavorful drink that is perfect for any occasion.

Malaysia: **The Teh Tarik**

History

Teh Tarik is a traditional Malaysian beverage that is made with black tea, condensed milk, and poured back and forth between two cups to create a frothy texture. The drink is often referred to as "pulled tea" in reference to the pouring technique used to make it. In some cases local alcoholic drinks are added as healing substances.

The history of Teh Tarik can be traced back to the early 20th century, where it was first introduced by Indian Muslim immigrants in Malaysia. The name "Teh Tarik" is derived from the Malay language, where "teh" means tea and "tarik" means pull. The drink quickly became popular among the local community and is now a staple beverage in Malaysia, Singapore and other Southeast Asian countries.

Recipe

Ingredients:

- **2 cups of black tea**
- **2 cups of condensed milk**
- **Alcohol of your choice**
(whiskey, vodka, brandy etc.)

Instructions:

- 1. Brew 2 cups of black tea and let it cool.**
- 2. In a separate container, mix 2 cups of condensed milk with 1 cup of the brewed tea.**
- 3. Pour the mixture into a serving glass.**
- 4. Hold both ends of the glass and pour the mixture back and forth**

between two cups for about 3-5 times.

5. The drink will become frothy and bubbly.

6. Add the alcohol

7. Serve and enjoy your Teh Tarik!

Teh Tarik is often associated with social gatherings and events. It's a popular drink to enjoy with friends and family, and it's often found in local coffee shops and street vendors.

The drink is also popular among the local working class as it is an

affordable and refreshing drink that can be enjoyed any time of the day.

The preparation of Teh Tarik is also considered an art, and the best Teh Tarik is made by the person who can pour it the highest.

Morocco: **The Mint Tea**

History

Mint Tea, also known as Moroccan tea or Berber tea, is a traditional Moroccan beverage that is made with green tea, mint leaves, and sugar.

The tea is typically served in a small glass or teapot, and is often served with traditional Moroccan pastries or sweets. In some cases, alcohol is added to make the drink stronger.

The history of Mint Tea can be traced back to the early 20th century, where it was first introduced by Berber nomads in Morocco. The Berbers have been consuming mint tea for centuries, but it was only in the last century that it became popular among the rest of the population.

The drink quickly became popular among the local community and is now a staple beverage in Morocco and other North African countries.

Recipe

Ingredients:

- **2 cups of green tea**
- **2 cups of fresh mint leaves**
- **2 tablespoons of sugar**
- **Alcohol of your choice
(whiskey, vodka, brandy)**

Instructions:

- 1. Brew 2 cups of green tea and let it cool.**
- 2. In a separate container, mix 2 cups of fresh mint leaves and 2 tablespoons of sugar.**
- 3. Add the mixture to the cooled tea.**

4. Stir the tea until the sugar and mint leaves are fully dissolved.

5. Add the alcohol (optional)

6. Serve the tea in small glasses or a teapot.

Mint Tea is often associated with social gatherings and events. It's a popular drink to enjoy with friends and family, and it's often found in local coffee shops and street vendors. The drink is also popular among the local working class as it is an affordable and refreshing drink that can be enjoyed any time of the day. The preparation of Mint

Tea is also considered an art, and the best Mint Tea is made by the person who can brew it the best. The refreshing taste of Mint Tea makes it a unique and satisfying drink that is perfect for any occasion.

Mint Tea is also considered a symbol of Moroccan hospitality, it is usually offered to guests as soon as they arrive to a house. The tea is also considered a symbol of unity and friendship in Moroccan culture.

New Zealand: **The Feijoa Sour**

History

Feijoa Sour is a cocktail that is made using feijoa liqueur, lemon juice, and sugar.

The feijoa fruit is native to New Zealand and is a popular ingredient in local cuisine and drinks.

Feijoas are grown in New Zealand and are used to make liqueur and other products. The Feijoa Sour

cocktail is a modern drink that is enjoyed by locals and visitors alike.

Recipe

Ingredients:

- **2 oz. of feijoa liqueur**
- **3/4 oz. of lemon juice**
- **1/2 oz. of simple syrup**
- **ice**
- **1 feijoa for garnish**

Instructions:

1. Fill a shaker with ice.

2. Add 2 oz. of feijoa liqueur, 3/4 oz. of lemon juice, and 1/2 oz. of simple syrup.

3. Shake well until chilled.

4. Strain the mixture into a glass filled with ice.

5. Garnish with a feijoa fruit.

This cocktail has become popular in recent years, and it's enjoyed by many people in New Zealand, it's a great way to enjoy the unique flavor of feijoas.

Nigeria:

The Palm Wine Cocktail

History

Palm Wine Cocktail is a traditional Nigerian cocktail made with palm wine, a sweet and slightly fermented wine made from the sap of various species of palm trees, and various spices.

Palm wine is a popular drink in Nigeria and other parts of West Africa, and it is often consumed as a traditional drink, as well as being

used in the preparation of various dishes and cocktails.

The history of Palm Wine Cocktail is not well documented; it is likely that it has been enjoyed for centuries by people in Nigeria and other parts of West Africa as a way to enjoy the unique and refreshing taste of palm wine.

The use of spices in the cocktail recipe is likely to have been influenced by the African cuisine which is heavily spiced.

Recipe

Ingredients:

- **2 oz. of palm wine**
- **1/2 oz. of lime juice**
- **1/4 oz. of simple syrup**
- **1/4 teaspoon of ground ginger**
- **1/4 teaspoon of ground nutmeg**
- **1/4 teaspoon of ground cinnamon**
- **ice**

Instructions:

1. Fill a shaker with ice.

2. Add 2 oz. of palm wine, 1/2 oz. of lime juice, 1/4 oz. of simple syrup and spices.

3. Shake well until chilled.

4. Strain the mixture into a glass filled with ice.

Norway:

The Aquavit Collins

History

Aquavit Collins is a traditional Norwegian cocktail made with aquavit, a spirit made from potatoes, and lemon juice.

Aquavit is a traditional spirit in Norway and other parts of Scandinavia, and it is typically flavored with caraway or dill.

The history of Aquavit Collins is not well-documented, but it is likely that the drink has been enjoyed for

many years as a way to enjoy the unique and refreshing taste of aquavit.

The use of lemon juice in the cocktail is likely to have been influenced by the traditional Scandinavian cuisine, which often uses acidic ingredients such as lemon and vinegar to balance the flavors of dishes.

Recipe

Ingredients:

- 2 oz. of aquavit**
- 1 oz. of lemon juice**

- **1/2 oz. of simple syrup**
- **ice**
- **soda water**
- **a lemon wheel for garnish**

Instructions:

1. Fill a shaker with ice.

2. Add 2 oz. of aquavit, 1 oz. of lemon juice, and 1/2 oz. of simple syrup.

3. Shake well until chilled.

4. Strain the mixture into a glass filled with ice.

5. Top up with soda water.

6. Garnish with a lemon wheel.

Panama: **The Seco Sour**

History

The Seco Sour is a traditional Panamanian cocktail made with Seco, a spirit made from sugarcane, lime juice, and sugar.

Seco is a popular spirit in Panama, and it is known for its smooth and sweet taste. The cocktail is a refreshing and delicious way to enjoy Seco and it's a great way to discover the rich cultural heritage of Panama.

The history of Seco Sour is not well-documented, but it is likely that the drink has been enjoyed for many years, especially in the hot and humid climate of Panama, as a way to refresh and cool down, the lime juice and sugar balance the sweetness of the Seco.

Recipe

Ingredients:

- **2 oz. of Seco**
- **3/4 oz. of lime juice**
- **1/2 oz. of simple syrup**
- **ice**
- **a lime wheel for garnish**

Instructions:

- 1. Fill a shaker with ice.**
- 2. Add 2 oz. of Seco, 3/4 oz. of lime juice, and 1/2 oz. of simple syrup.**
- 3. Shake well until chilled.**
- 4. Strain the mixture into a glass filled with ice.**
- 5. Garnish with a lime wheel.**

Poland: The Krupnik

History

Krupnik is a traditional Polish cocktail made with honey liqueur and various spices. The drink is also known as Krupnik Honey Liqueur, and it is made by infusing honey, grain alcohol, and spices such as cinnamon, vanilla, and nutmeg.

The history of Krupnik can be traced back to the 16th century in Poland and it was traditionally

consumed as a warming drink during the cold winter months.

The name Krupnik comes from the Polish word for "clover" which is the main ingredient of the liqueur.

Krupnik is typically made by infusing honey, grain alcohol, and spices, and it's usually served as a digestif.

The recipe may vary depending on the family or region, and some people add additional ingredients such as lemon peel or different types of herbs and spices.

Recipe

Ingredients:

- **1 liter of honey**
- **1 liter of grain alcohol**
- **1 cinnamon stick**
- **2 vanilla beans**
- **2-3 nutmeg**
- **2-3 cloves**

Instructions:

- 1. In a large jar, mix together honey, grain alcohol, cinnamon stick, vanilla beans, nutmeg, and cloves.**
- 2. Seal the jar and let it sit for at least 2 weeks in a cool, dark place.**

3. Taste the liqueur, and if you prefer it sweeter, add more honey to taste.

4. Strain the liqueur through a fine-mesh strainer.

5. Bottle the liqueur, seal it and store it in a cool, dark place.

Portugal: **The Ginjinha**

History

Ginjinha is a traditional Portuguese cocktail made with Ginja, a liqueur made from sour cherries.

The liqueur is usually served in a shot glass or a chocolate cup, and is often consumed as an after-dinner drink.

The origins of Ginjinha can be traced back to the 19th century in the city of Lisbon, where it was

originally served as a medicinal drink to treat various ailments.

Over the years, it has become a popular and beloved drink among locals and tourists alike, and it is now considered an important part of Portuguese culture and heritage. The drink is typically consumed as a shot, but it can also be mixed with other ingredients like lemon or cinnamon, to create different variations.

Recipe

Ingredients:

- **1 1/2 oz. Ginja liqueur**
- **1 sugar cube**
- **1 tsp. of lemon juice**
- **1 tsp. of cinnamon**

Instructions:

- 1. In a shaker, muddle the sugar cube, lemon juice, and cinnamon.**
- 2. Add the Ginja liqueur to the shaker and fill it with ice.**
- 3. Shake well for about 20 seconds.**
- 4. Strain the mixture into a shot glass or a chocolate cup.**
- 5. Enjoy your Ginjinha cocktail!**

You can also use this recipe as a base and add or subtract ingredients to create your own variations.

Romania: **The Tuica**

History

Tuica is a traditional Romanian spirit made from plums, also known as "palinca" or "horinca" depending on the region. It is a homemade spirit that is typically distilled in the fall after the plum harvest.

The traditional way of drinking Tuica is as a shot, served at room temperature and sometimes

accompanied with a little bit of cinnamon.

It is often consumed as an after-dinner digestif.

Tuica is also sometimes used in cocktails, although it is not a traditional way of consuming it. One popular cocktail made with Tuica is called "Tuica cu miere" which is made with tuica, honey and hot water, served in a mug.

Recipe

Ingredients:

- **6 lbs of ripe plums**

- **2 lbs of sugar**
- **distilled water**

Instructions:

- 1. Clean and pit the plums and mash them in a large container.**
- 2. Add the sugar to the mashed plums and mix well.**
- 3. Cover the container with a clean cloth and let it ferment for about 7-10 days.**
- 4. After fermentation, transfer the mixture to a still and distill it.**

5. Once distilled, the Tuica should be stored in a glass bottle and left to mature for at least a few months.

Note that this recipe is a very simplified version of the traditional way of making Tuica, and it's important to keep in mind that the process of distillation should be done by someone who has experience and knowledge in this field.

In addition, it is important to comply with local laws and regulations regarding the production of spirits.

It is also worth noting that Tuica is similar to the Bulgarian, Serbian, and Hungarian spirit called Slivovitz, which is also made from plums.

Singapore: **The Singapore Sling**

History

The Singapore Sling is a popular cocktail that originated in Singapore, believed to have been created at the Raffles Hotel's Long Bar in the early 20th century.

It is made with gin, cherry brandy, Cointreau or triple sec, Benedictine, lime juice, and pineapple juice.

The drink is typically garnished with a cherry and a pineapple slice.

The Singapore Sling has become a symbol of Singapore's colonial past and continues to be a popular drink in Singapore and around the world.

Recipe

Ingredients:

- **1 1/2 oz. gin**
- **1/2 oz. cherry brandy**
- **1/4 oz. Cointreau or triple sec**
- **1/4 oz. Benedictine**
- **1 oz. pineapple juice**
- **3/4 oz. lime juice**
- **Dash of grenadine (optional)**
- **Dash of Angostura bitters**

- **Pineapple slice and cherry for garnish**

Instructions:

1. Fill a shaker with ice.

2. Add all ingredients, except the garnishes, to the shaker and shake well.

3. Strain the mixture into a highball glass filled with ice.

4. Garnish with a pineapple slice and a cherry.

5. Enjoy your Singapore Sling cocktail!

Note: The recipe can be adjusted to taste, feel free to add more or less of any ingredients to make it to your liking.

Slovenia:

The Slovenian Spritz

History

The Slovenian Spritz is a popular cocktail in Slovenia and is a variation of the classic Italian Aperol Spritz.

It is made with Aperol, a bitter orange liqueur, Prosecco, a sparkling wine, and soda water.

The drink is typically served in a wine glass with an orange peel garnish.

It is a popular cocktail to enjoy during the summer months and is often consumed while socializing with friends.

The origins of the cocktail can be traced back to the Veneto region in Italy, but it has since become popular in many other countries around the world.

Recipe

Ingredients:

- **2 oz. Aperol**
- **4 oz. Prosecco**
- **1 oz. soda water**

- **orange slice for garnish**

Instructions:

1. Fill a wine glass with ice.

2. Add 2 oz. Aperol to the glass.

3. Slowly pour 4 oz. Prosecco over the Aperol, taking care not to disturb the layers too much.

4. Top the drink with 1 oz. of soda water.

5. Garnish the drink with a slice of orange and serve immediately.

This is the traditional recipe; however, you can adjust the proportion of ingredients to suit your taste.

Sweden: **The Glogg**

History

Glogg is a traditional Swedish winter cocktail that is typically made with red wine, brandy, and a variety of spices such as cinnamon, cardamom, and cloves. It is often served warm and is a popular drink during the Christmas season.

The origins of Glogg can be traced back to the 16th century and it is believed to have been brought to Sweden by Dutch merchants.

Today, it is a popular drink in Sweden, Norway, and Finland and is traditionally served at holiday gatherings and parties.

Recipe

Ingredients:

- **1 bottle of dry red wine**
- **1 cup of brandy**
- **1 cup of sugar**
- **2 cinnamon sticks**
- **2 whole cloves**
- **2 cardamom pods**
- **2 slices of ginger**
- **1 orange, sliced**
- **1 apple, sliced**

- **raisins and blanched almonds, to serve (optional)**

Instructions:

1. In a large pot or Dutch oven, combine the red wine, brandy, sugar, cinnamon sticks, cloves, cardamom pods, ginger, orange slices, and apple slices.

2. Heat the mixture over medium heat, stirring occasionally, until the sugar is dissolved and the mixture is hot but not boiling.

3. Reduce the heat to low and keep the glogg warm, but not boiling, for

at least 30 minutes to allow the flavors to meld.

4. Strain the glogg through a fine-mesh sieve into a serving pitcher or individual mugs.

5. Serve the glogg warm, garnished with raisins and blanched almonds if desired.

6. Enjoy it with your friends and family.

Note: You can adjust the amount of spices, sugar and brandy according to your taste. Some people like it sweeter or stronger.

Greece: The Tsipouro Sour

History

Tsipouro is a traditional Greek spirit that is similar to Italian grappa, and is made by distilling the fermented juice of grapes that are left over from wine making.

The Tsipouro Sour is a popular cocktail made with Tsipouro, lime juice, and sugar.

It is often served as an aperitif, and is enjoyed as an accompaniment to traditional Greek cuisine.

The Tsipouro Sour is a classic Greek cocktail that is simple to make and is a great way to enjoy the unique flavors of Tsipouro.

Recipe

Ingredients:

- **2 oz. Tsipouro**
- **3/4 oz. fresh lime juice**
- **1/2 oz. simple syrup**
- **Lime wheel, for garnish**

Instructions:

1. In a shaker, combine the Tsipouro, lime juice, and simple syrup.

2. Shake well with ice and strain into a chilled glass.

3. Garnish with a lime wheel and serve.

Note: Tsipouro is a strong spirit with high alcohol content, if you prefer a less strong drink, you can adjust the amount of Tsipouro to your taste.

Epilogue

As we come to the end of our journey through the traditional and popular drinks from different countries and cultures, we hope that you have enjoyed exploring the world of cocktails through this book.

We have shared with you the classics and some hidden gems, we have travelled to different corners of the globe to explore the traditional and popular drinks, and we have included the history, the

ingredients and the recipe of each cocktail.

We hope that this book has inspired you to explore new flavors and cultures, and to discover the traditional and popular drinks from around the world. We also hope that you have had fun experimenting with the different recipes, and that you have found new favorites to add to your cocktail repertoire.

As you continue to mix, shake and stir your way through the world of cocktails, remember to always drink responsibly and to enjoy the experience. We hope that this book

has been a valuable resource for you, and that it will be a treasured addition to your collection.

Thank you for joining us on this journey through the world of cocktails. We hope to see you at the bar, raising a glass and cheers to the next adventure!

Sincerely,

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