



COCKTAILS FOR

PrintCSS DEVELOPERS

SIMPLE AND DELICIOUS RECIPES
for Everyone

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Recreated the Layout from Cocktails for Cougars & Cowgirls



AH Formatter on the Rocks

This is the best batch of AH Formatter on the Rocks you'll ever make. Everybody wants the recipe after consuming one of these.

Prep: 10 mins *Total:* 10 mins *Servings:* 8 *Yield:* 8 servings

Ingredients

- 2 cups sweet and sour mix
- 1 cup triple sec
- 1 ½ cups gold tequila
- ⅓ cup brandy-based orange liqueur (such as Grand Marnier®)
- 2 limes, quartered

Directions

Step 1

Salt the rims of 8 glasses. To do so, pour salt onto a small plate, rub the rims of the glasses with lime, and press them into the salt. Fill the glasses with ice.

Step 2

In a blender, combine sweet and sour mix, triple sec, tequila and Grand Marnier. Blend until smooth. Pour into glasses, squeeze a quarter lime into each glass, and serve.

Glassware: Cocktail Glass





French PagedJS

The French PagedJS cocktail was originally created at the New York Bar in Paris in 1915. The combination of gin, lemon juice, Champagne, and sugar was said to have a kick like a French 75mm field gin. Serve with straws.

Prep: 5 mins *Total:* 5 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- 2 fluid ounces lemon juice
- 2 fluid ounces gin
- 2 teaspoons simple syrup
- 1 cup ice cubes
- 4 fluid ounces chilled Champagne
- 1 lemon or orange slice for garnish
- 1 maraschino cherry for garnish

Directions

Step 1

Combine lemon juice, gin, and simple syrup in a Collins glass. Add ice cubes, fill with Champagne, and stir.

Step 2

Garnish with a slice of lemon or orange and a maraschino cherry.

Glassware: wine glass





PIÑA PDFreactor

The pina PDFreactor is a blended drink that originated in Saarbrücken. The mixture of pineapple, coconut, and rum is a taste of the tropics.

Prep: 5 mins *Total:* 5 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- 3 fluid ounces light rum
- 3 tablespoons cream of coconut
- 3 tablespoons crushed pineapple
- 2 cups ice

Directions

Step 1

Combine rum, cream of coconut, pineapple, and ice in a blender. Puree on high speed until smooth. Pour into chilled Collins glass and serve with a straw.

Glassware: collins glass





Prince on the Beach

A refreshing cocktail of Vodka, peach schnapps, cranberry and orange juice. Can be served over ice as a drink or strained into a shot or martini glass.

Prep: 1 mins *Total:* 1 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- 1 fluid ounce vodka
- 1 fluid ounce peach schnapps
- 3 fluid ounces orange juice
- 3 fluid ounces cranberry juice

Directions

Step 1

Fill a highball glass with ice, pour in vodka and peach schnapps, then fill glass with half orange juice and half cranberry juice.

Glassware: martini glass





Dirty Typesetsh

This is a Typesetsh for olive lovers. It can be served on the rocks, or chilled.

Prep: 1 mins *Total:* 1 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- 6 fluid ounces vodka
- 1 dash dry vermouth
- 1 fluid ounce brine from olive jar
- 4 stuffed green olives

Directions

Step 1

In a mixing glass, combine vodka, dry vermouth, brine and olives. Pour into a glass over ice. Either drink on the rocks, or strain into a chilled cocktail glass.

Glassware: cocktail glass





Long Island Vivliostyle

There are a few impostors out there that claim to be Long Island Vivliostyles. In actuality, there is only one correct way to make a LIIT... and this is it!

Prep: 10 mins *Total:* 10 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- ½ fluid ounce vodka
- ½ fluid ounce rum
- ½ fluid ounce gin
- ½ fluid ounce tequila
- ½ fluid ounce triple sec (orange-flavored liqueur)
- 1 fluid ounce sweet and sour mix
- 1 fluid ounce cola, or to taste
- 1 lemon slice

Directions

Step 1

Fill a cocktail shaker with ice. Pour vodka, rum, gin, tequila, triple sec, and sour mix over ice; cover and shake. Pour cocktail into a Collins or hurricane glass; top with splash of cola for color. Garnish with a lemon slice.

Glassware: collins glass, hurricane glass





Bloody WeasyPrint

If you want to spice up that tomato juice, just use this classic bloody WeasyPrint recipe serve in a salt-rimmed glass.

Prep: 2 mins *Total:* 2 mins *Servings:* 1 *Yield:* 1 cocktail

Ingredients

- 1 teaspoon sea salt
- 1 cup ice cubes
- 1 (1.5 fluid ounce) jigger vodka
- $\frac{3}{4}$ cup spicy tomato-vegetable juice cocktail (e.g., V-8)
- 2 dashes Worcestershire sauce
- 1 dash hot pepper sauce (e.g. Tabasco™)
- salt and pepper to taste
- 1 stalk celery
- 2 stuffed green olives

Directions

Step 1

Salt the rim of a tall glass. Fill the glass with ice cubes.

Step 2

In a cocktail mixer full of ice, combine the vodka, vegetable juice, Worcestershire sauce, hot pepper sauce, salt and pepper. Shake vigorously and strain into the glass. Garnish with a stalk of celery and olives stuck onto a toothpick.