Submitted by: Carmen Gauthier

Strawberry Agua Fresca (2 servings) (this is a recipe adapted from Bon Appetit, 2018)

½ lb strawberries, hulled, plus whole strawberries for serving
1/8 cup mint leaves, plus sprigs for serving
1 Tbsp fresh lime
1 Tbsp light agave nectar
Club soda and lime wheels (for serving)

Preparation:
Puree hulled strawberries, mint leaves, lime juice, agave nectar, and 1 cup of cold water in a blender until smooth. Transfer puree to an airtight container, cover, and chill until cold for about 1 hour.

Pour puree into 2 12 oz glasses filled with ice (two-thirds full). Top off with club soda and garnish with mint springs and whole strawberries

Pisco Sour (4 servings - Carmen’s favorite)

225 mL of Pisco (I use Pisco Porton)
125 mL of simple syrup (this will be a bit sweeter than what the classical recipe asks for which is 3 parts of Pisco for 1 part of simple syrup)
75 mL of lime juice (in Peru they use limon which is more key lime)
1 egg white
Ice
Dashes of Angostura bitters

Preparation:
In a blender mix the Pisco, simple syrup, lime juice, add enough ice that the you double the volume. At high speed blend until all the ice has disintegrated. Add the egg white and blend it for 1 minute.
Serve the drinks in an ‘old fashioned’ glass and add a dash of Angostura bitters.

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Submitted by: Dorian Canelas

The New Cherry Bounce (Official cocktail of North Carolina)
In a shaker with ice, combine:
1 ½ ounces cherry vodka
2 ounces cranberry juice
½ ounce fresh lime juice
Shake and strain into a Collins glass filled with ice.
Top off with club soda. Garnish with a cherry.

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Submitted by: Mike Adams

Sazerac (official drink of New Orleans since absinthe became legal again)
Ice cubes
1 sugar cube or 1 teaspoon sugar
1/4 teaspoon Peychaud's bitters
1/8 teaspoon angostura bitters
1 teaspoon water
1/4 cup rye whiskey (such as Michter's)
2 teaspoons absinthe (such as Pernod's)
lemon peel twist

Preparation
Step 1
Fill 1 old-fashioned glass with ice; set aside. Place sugar cube in another old-fashioned glass.
Pour bitters, then water over sugar; muddle with back of spoon until sugar dissolves.

Step 2
Add ice to fill glass, then add whiskey. Let stand, stirring often, about 5 minutes. Discard ice from first glass; add absinthe. Swirl to coat inside of glass, then pour out absinthe. Strain whiskey mixture into glass. Twist lemon peel above cocktail and run along lip of glass. Discard lemon.

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Submitted by: Tracy Halmi

Lemon Drop Martini
2 ounces vodka
1/2 ounce triple sec
1 ounce lemon juice, freshly squeezed
1 ounce simple syrup
Garnish: sugar rim