

Cooling Cocktail Recipes

Written by Written by Ashley Pearlstein

Here are the ingredients to some of the Valley's best specialty cocktails. Use these delicious recipes to cool off and chill out during the summer months.



Fiery Mandarin

From Jade Bar at Sanctuary Resort & Spa in Paradise Valley

Ingredients:

- 2 oz Absolute Vodka
- 1 slice of a jalapeno
- 1/3 of an orange (zest)
- 1 oz cranberry juice
- 1/2 oz lemon juice
- 3/4 oz simple syrup

Steps:

1. Muddle jalapeno, add zest and liquids.
2. Add ice, shake and double strain.
3. Serve up in chilled martini glass with jalapeno slice garnish.

<http://www.sanctuaryoncamelback.com/food/jadebar/jadebar.php>.



Grapefruit Basil

From Jade Bar at Sanctuary Resort & Spa in Paradise Valley

Ingredients:

- 1 1/2 oz Absolute Citron
- 5 basil leaves
- 2 oz grapefruit juice
- 1 dash lemon bitters

Steps:

1. Lightly muddle basil and add liquids.
2. Add ice, shake and double strain.
3. Serve straight up in chilled martini glass with basil leaf garnish.

<http://www.sanctuaryoncamelback.com/food/jadebar/jadebar.php>.



Rum Swizzle

From Jade Bar at Sanctuary Resort & Spa in Paradise Valley

Ingredients:

- 2 oz Mt. Gay Eclipse Rum

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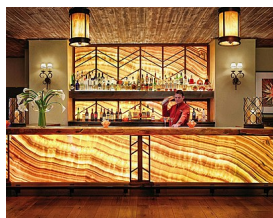
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- ½ oz Falernum
- ½ oz lime
- ½ oz simple syrup
- 1 dash Angostura bitters

Steps:

1. Add liquids. Add ice, shake and strain.
2. Serve over ice in a tall glass.
3. Garnish with lime wheel and cherry.

<http://www.sanctuaryoncamelback.com/food/jadebar/jadebar.php>.



Rioja Picante

From the Onyx Bar & Lounge at the Four Seasons Resort in Scottsdale

Ingredients:

- 1.5 oz. Clase Azul Plata Tequila
- 2 oz. fresh lime juice
- 1 oz. agave nectar
- 2 wedges of blood orange
- 2 slices of jalapeno

Steps:

1. In a shaker, muddle the blood oranges, agave and lime juice.
2. Add tequila, jalapeno and ice and shake well.
3. Strain the shaker over ice into a salted rim Pilsner glass filled with ice.
4. Garnish with a jalapeno slice and blood orange wheel.

http://www.fourseasons.com/scottsdale/dining/onyx_bar_lounge.



TY KU Sake

From Trader Vic's at Hotel Valley Ho in Scottsdale

Ingredients:

- 2 oz .TY KU Sake
- ½ fresh lime squeeze
- ½ oz. Trader Vic's Passion Syrup

Steps:

1. Combine Tyku premium sake, the juice from half of one lime, Trader Vic's passion syrup, and crushed ice in a cocktail shaker.
2. Shake until chilled and pour entire contents of shaker (including the ice) into a martini glass.
3. Garnish with a half lime.

www.hotelvalleyho.com/scottsdalerestaurants/tradervics.html.

Photo Courtesy of BQ Photography

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Trader Vic's Rum Keg

From Trader Vic's at Hotel Valley Ho in Scottsdale

Ingredients:

- 4 oz. lemon juice
- 2 oz. pineapple juice
- 1 oz Trader Vic's rock candy syrup
- 1 oz. Trader Vic's passion syrup
- 1 oz. apricot brandy
- 5 oz. Trader Vic's light rum
- 1 oz. Trader Vic's dark rum
- 1 large scoop of crushed ice

Steps:

1. Combine entire ingredients (including ice) in a blender and very briefly blend until mixed.
2. Pour mixture over one scoop of cubed ice into a Trader Vic's Keg.
3. Garnish with a mint sprig.

www.hotelvalleyho.com/scottsdalerestaurants/tradervics.html.

Photo Courtesy of BQ Photography



Scottsdale Cactus Bloom

From Trader Vic's at Hotel Valley Ho in Scottsdale

Ingredients:

- ¾ oz. prickly pear syrup
- ½ oz. lemon juice
- 1 oz. limoncello
- 1 ½ oz. Pisco brandy

Steps:

1. Combine entire ingredients and one scoop of crushed ice in a blender and very briefly blend until mixed.
2. Pour mixture into a stemmed cocktail glass.
3. Garnish with a pineapple leaf.

www.hotelvalleyho.com/scottsdalerestaurants/tradervics.html.

Photo Courtesy of BQ Photography

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Original Mai Tai

From Trader Vic's at Hotel Valley Ho in Scottsdale

Ingredients:

- Fresh juice of 1 large lime
- ¼ oz. Trader Vic's Rock Candy Syrup
- ¼ oz. Trader Vic's Orgeat Syrup
- ½ oz. orange curacao
- 2 oz. aged Jamaican rum

Steps:

1. Combine ingredients and shake with crushed ice.
2. Garnish with a spent lime shell and a fresh sprig of mint.

www.hotelvalleyho.com/scottsdalerestaurants/tradervics.html

Photo Courtesy of BQ Photography