



## Thai Boxer

### Ingredients

10 Thai basil leaves, plus 1 Thai basil sprig

10 mint leaves

10 cilantro leaves

1/2 ounce [Simple Syrup](#)

Ice

1 1/2 ounces vanilla rum, preferably Charbay Tahitian Vanilla Rum

1/2 ounce unsweetened coconut milk

1/2 ounce fresh lime juice

1 ounce chilled ginger beer

In a cocktail shaker, muddle the basil leaves with the mint, cilantro and Simple Syrup. Add ice and the rum, coconut milk and lime juice and shake well. Strain into an ice-filled white wine glass or highball glass and stir in the ginger beer. Garnish with the basil sprig.

## Lemongrass & Elderflower Collins

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*Ingredients:*

- 2 parts BOMBAY SAPPHIRE®
- 1 part Lemon juice
- $\frac{3}{4}$  part Elderflower Liqueur
- 2 Lemon wedges
- Club soda
- Lemongrass sprig (optional)

To sweeten - use a lemongrass simple syrup:  
 $\frac{1}{2}$  sugar,  $\frac{1}{2}$  water let simmer with  
lemongrass

*Directions:*

1. Muddle sliced lemongrass.
2. Build all ingredients with cubed ice and stir.
3. Top with club soda. Garnish with two lemon wedges and a sprig of lemongrass.

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## Sour Cherry-Yuzu Bellinis

Ingredients:

Pitted Fresh or Frozen Sour Cherries

½ cup of sugar

4 tablespoons fresh Yuzu juice (or 2 tbs fresh tangerine and lime juice)

Sparkling Wine

1. Puree the cherries in a food processor. Pass the puree through a fine strainer set over a small saucepan, pressing on the solids; you should have 1/2 cup of juice. Stir in the sugar and bring to a simmer over moderate heat, stirring to dissolve the sugar. Transfer to a small bowl and refrigerate until chilled, about 15 minutes.
2. In a large pitcher, combine the sweetened cherry juice with the yuzu juice. Slowly pour in the Champagne. Serve the Bellinis over ice.

