

**Herb's Recommended Recipes  
BLENDED WHISKEY**

**Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250**

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**CHERRY SOUR**

1 1/2 ounces whiskey  
1/2 ounce Cherry Brandy  
1 1/2 teaspoon orange juice  
1 1/2 teaspoon lemon juice  
1/2 teaspoon bar sugar

Shake all ingredients & strain into an old-fashioned glass over ice cubes. Moisten rim of the glass with cherry brandy & serve.

**CANADIAN GULP**

1 pint (16 ounces) Foster's beer  
3 ounces Disaronno amaretto  
2 ounces Coca-cola

Pour the amaretto into a jar. Follow it up by pouring a chilled Canadian beer. Finally, top it off with the Coke.

**CANADIAN HOT TODDY**

4 parts water  
2 parts sugar  
3 parts Canadian whiskey  
1 part lemon juice

Bring the water to a boil, then add sugar & stir until sugar is dissolved. Remove from heat & add the whiskey & lemon. Serve in a heated glass coffee mug. If served cold, let the mixture cool & then fill an old-fashioned glass with ice & serve.

**CANADIAN COCKTAIL**

2 ounces Canadian whiskey  
1 ounce Gran Gala orange liqueur  
1 teaspoon powdered sugar  
1-2 dashes Angostura bitters

Shake all ingredients with ice, strain into a cocktail glass & serve. Garnish with a cherry or orange slice.

**THE PERFECT MANHATTAN**

1 1/2 ounces Crown Royal whiskey  
1/4 ounce dry vermouth  
1/4 ounce sweet vermouth  
2-3 dashes Angostura bitters

Mix all ingredients in a cocktail glass filled with ice. Strain into a chilled cocktail glass. Garnish with a maraschino cherry.

**CANADIAN SOUR**

1 1/2 ounce Canadian whiskey  
1 1/2 ounce lemon juice  
3/4 ounce simple syrup (recipe at top right)

Pour ingredients into a shaker with ice. Shake well and strain into a chilled sour glass. Garnish with cherries and/or orange slices.

**PEACH WHISKEY SMASH**

2 ounces whiskey  
1 ounce Peachtree Schnapps  
1 ounce water  
1/2 ounce simple syrup (recipe at top right)  
2 lemon slices  
3 mint leaves

Muddle all ingredients except whiskey in a bar glass. Add whiskey and shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with peach slice, lemon or orange slice.

**FUNKY ELECTRIC CIDER**

1 ounce whiskey  
2 ounces apple cider

Place whiskey in stemmed coffee mug. Add warmed apple cider. If preferred cold, make it with crushed ice in an old-fashioned glass.

**CANADIAN COOLER**

2 ounces Canadian whiskey  
4 ounces lemon-lime soda

Pour ingredients into a highball glass almost filled with ice cubes. Stir well. Garnish with a lemon twist and serve.

**THE LAST GASP**

1 1/2 ounce whiskey  
1/2 ounce orange Curacao  
1/2 ounce lemon juice  
1/2 ounce simple syrup (recipe at top right)  
Dash of Angostura bitters

Shake with cracked ice, strain and serve in an old-fashioned glass.

**BENT NAIL**

Fill a glass with ice and add:  
1 1/2 ounce Crown Royal  
1/2 ounce Drambuie

Stir well.

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**THE BREEZE**

1 1/2 ounce whiskey  
1 ounce cranberry juice  
1 ounce pineapple juice  
Dash of maraschino cherry juice.

Pour ingredients into shaker half-filled with ice cubes. Shake well, strain into an old-fashioned glass 1/4 filled with ice cubes. Garnish with a pineapple wedge and a cherry.

**CANADIAN SUNRISE**

1 ounce Canadian whiskey  
2 ounces pineapple juice  
2 ounces orange juice

Shake all ingredients with ice and strain into an old-fashioned glass over ice. Garnish with pineapple stick or orange slice.

**WHISKEY PUNCH**

1 3/4 cups whiskey  
1/4 cup brown sugar  
6 thick lemon slices  
24 whole cloves  
3 cups hot water

Mix whiskey & sugar in pitcher to dissolve sugar. Divide among 6 heatproof glasses. Stud each lemon slice with 4 cloves. Place 1 slice in each glass. Pour 1/2 cup hot water into each & stir to blend. 6 servings.

**NEW YORK COCKTAIL**

1 1/2 ounces whiskey  
Juice of 1/2 lime  
2 dashes grenadine  
1 teaspoon sugar

Shake ingredients with ice. Strain into a chilled cocktail glass. Garnish with twists of lemon & orange peel.

**ROYAL MAGIC**

1 ounce Crown Royal whiskey  
1/4 ounce Disaronno  
1 1/2 ounce orange juice

Combine in an ice-filled glass. Stir & serve.

**SALTY JOHN**

1 1/4 ounces whiskey  
6 ounces grapefruit juice

Pour into salt-rimmed, ice-filled highball glass. Stir & serve.

**THE PERFECT MANHATTAN**

1 1/2 ounces Crown Royal whiskey  
1/4 ounce dry vermouth  
1/4 ounce sweet vermouth  
2-3 dashes Angostura bitters

Mix all ingredients in a cocktail glass filled with ice. Strain into a chilled cocktail glass. Garnish with a maraschino cherry.

**7 & 7**

1 1/4 ounce Seagram's 7 Crown  
6 ounces 7-Up

Pour Crown over ice cubes in highball glass. Fill with 7-Up. Stir.

**SOUTH OF THE BORDER**

1 ounce whiskey  
1/4 ounce triple sec  
2 ounces sweet & sour mix

Pour all ingredients into shaker & shake well with crushed ice. Strain into chilled cocktail glass rimmed with salt. Garnish with lime wheel.

**KLONDIKE COOLER**

1 ounce whiskey  
Rind of 1 orange  
Juice of 1 orange  
Ginger ale

Place ice cubes & whole orange rind in highball glass. Add orange juice & whiskey. Stir. Fill with ginger ale.

**FOX RIVER**

2 ounces whiskey  
1 ounce clear crème de cacao  
4 dashes peach bitters

Pour all ingredients into shaker & stir gently with little ice. Strain into cocktail glass. Squeeze lemon peel over top.

**DOWN THE HATCH**

1 ounce whiskey  
3 dashes blackberry brandy  
2 dashes orange bitters

Pour all into shaker. Shake with ice & strain.