

**Herb's Recommended Recipes
SCOTCH WHISKY**

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

DecaturPackageStore.com

ROB ROY

1 ounce scotch
1/4 ounce sweet vermouth

Shake with ice & strain into a cocktail glass.

Variations:

DRY ROB ROY

1 1/8 ounces scotch
1/8 ounce dry vermouth

Shake in a cocktail shaker. Serve in an old-fashioned glass over ice. Garnish with an olive.

PERFECT ROB ROY

1 ounce scotch
1/8 ounce dry vermouth
1/8 ounce sweet vermouth

Shake in a cocktail shaker. Serve in an old-fashioned glass over ice. Garnish with a lemon twist.

SCOTCH RICKEY

1 1/4 ounces scotch
Juice of 1/2 lime
6 ounces club soda

Pour scotch & lime juice into an old-fashioned glass. Add soda & ice. Stir. Garnish with lime wedge.

BOBBY BURNS COCKTAIL

1 ounce scotch
1/2 ounce sweet vermouth
2 dashes Benedictine

Shake ingredients with ice & strain into a chilled cocktail glass. Garnish with lemon peel.

AFFINITY COCKTAIL

3/4 ounce scotch
1/4 ounce dry vermouth
1/4 ounce sweet vermouth
2 dashes bitters

Stir with ice & strain into a chilled cocktail glass. Garnish with a lemon peel & cherry.

RUSTY NAIL

1 ounce scotch
1/4 ounce Drambuie

Serve in an old-fashioned glass over ice.
Serves 1.

GLASGOW

1 1/4 ounces scotch
1 teaspoon dry vermouth
1 tablespoon lemon juice
1 teaspoon almond extract

Combine all ingredients with cracked ice in a cocktail shaker. Shake well. Strain over ice into a chilled old-fashioned glass.

SCOTCH ORANGE FIX

1 1/4 ounce scotch
1 ounce lemon juice
1/2 teaspoon sugar
1 tablespoon triple sec

Combine scotch, lemon juice & sugar with cracked ice in a cocktail shaker. Shake well & strain into a chilled highball glass over ice. Drop an orange twist in drink & float triple sec on top.

BAIRN

1 ounce scotch
1/2 ounce triple sec
1 dash orange bitters

Shake with ice in a cocktail shaker. Strain over ice in an old-fashioned glass.

SCOTCH SOUR

1 1/4 ounces scotch
Juice of 1/2 lemon
1/2 teaspoon sugar

Shake with ice in a cocktail shaker. Strain into a chilled sour glass. Garnish with lemon slice & maraschino cherry.

SCOTCH SMASH

1 1/4 ounces scotch
8 fresh mint leaves
1 tablespoon honey
1 dash orange bitters

Muddle mint leaves with honey in the bottom of a chilled highball glass. Fill the glass with crushed ice & add the scotch. Stir well & top with the bitters. Garnish with a mint sprig.

CHARMER

1 ounce scotch
1/4 ounce blue curacao
1 dash sweet vermouth
1 dash orange bitters

Mix all with cracked ice in a cocktail shaker. Shake, strain & serve in a chilled cocktail glass

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SCOTCH COBLER

1 ounce scotch
1/4 ounce triple sec
1/2 ounce honey

Combine all ingredients with cracked ice in a cocktail shaker. Shake well & strain into a chilled old-fashioned glass over ice. Garnish with a mint sprig.

HOP SCOTCH

1 ounce scotch
1/4 ounce Cointreau
2 dashes orange bitters

Fill a highball glass with ice & add ingredients. Stir. Serves 1.

LOCH NESS MYSTERY

3/4 ounce scotch
1/4 apricot brandy
1/8 ounce orange curacao
2 ounces grapefruit juice
1/4 ounce fresh lime juice

Shake all ingredients with ice. Strain into a Collins glass filled with crushed ice. Garnish with a lime wedge.

ORANGE SCOTCH OLD FASHIONED

2 ounces scotch
1 cube sugar
3-4 drops orange bitters
1 slice Mandarin orange or tangerine
1 maraschino cherry
Club soda

In a rocks glass muddle one slice of orange, cherry & sugar cube. Add orange bitters & scotch. Splash with club soda & add ice.

BLACK TARTAN

1 part scotch
1 part Irish whiskey
1 part Drambuie
1 1/2 parts Kahlua

To serve straight: Float all ingredients.
To serve on the rocks: Shake with ice & strain over ice. Serve both in an old-fashioned glass.

DR. DEWAR'S

2 ounces Dewar's scotch
6 ounces Dr. Pepper soda

Stir ingredients in an old-fashioned glass. Add ice & stir again.

JOHNNIE BULL

2 ounces Johnnie Walker Red Label
3 ounces Red Bull energy drink
2 – 3 drops Rose's lime juice

Pour into an old-fashioned glass over 3 ice cubes. Stir. Serves 1.

BLUE BLAZER

2 ounces scotch
1 1/2 ounces boiling water
Sugar for sweetening to taste
Fresh lemon peel

Pour the scotch, water & sugar into a heat-resistant mug with a handle. Light the mix on fire.

While still ablaze, roll the mix into an identical mug & back again 4 – 5 times.

Pour the mix into another heat resistant cup with a lemon peel, then put one of the mugs over the top to extinguish the flames.

REMEMBER:

Pour over a tray full of water

You don't want the fire to go out while pouring

Pour only 1/2 of the contents each time.

Mix it quick as the handles will get hot.

Turn the lights down for effect but be sure to make sure you can see what you're doing.

Practice with water first.

Go outside the first few attempts at flaming.

PLANK WALKER

1 1/2 ounces Johnnie Walker Red Label
1/2 ounce sweet vermouth
1/2 ounce yellow Chartreuse

Pour ingredients into an old-fashioned glass three-fourths filled with broken ice. Stir.

SCOTCH BUCK

1 1/4 ounce scotch
1/2 ounce fresh lime juice
6 ounces ginger ale

Shake scotch & lime juice with ice. Strain & pour in a highball glass. Fill the glass with ginger ale. Garnish with a lime slice.