



COCKTAILS FOR

# PrintCSS DEVELOPERS

SIMPLE AND DELICIOUS RECIPES  
*for Everyone*



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*Recreated the Layout from Cocktails for Cougars & Cowgirls*





# The Real Mojito

*Prep:* 10 mins *Total:* 10 mins *Servings:* 1 *Yield:* 1 cocktail

## Ingredients

- 10 fresh mint leaves
- ½ lime, cut into 4 wedges
- 2 tablespoons white sugar, or to taste
- 1 cup ice cubes
- 1 ½ fluid ounces white rum
- ½ cup club soda

## Directions

Place mint leaves and 1 lime wedge into a sturdy glass. Use a muddler to crush the mint and lime to release the mint oils and lime juice. Add 2 more lime wedges and the sugar, and muddle again to release the lime juice. Do not strain the mixture. Fill the glass almost to the top with ice. Pour the rum over the ice, and fill the glass with carbonated water. Stir, taste, and add more sugar if desired. Garnish with the remaining lime wedge.

**Glassware:** lowball, rocks glass, bucket glass, wine glass





# Martini Cocktail

*Prep:* 5 mins *Total:* 5 mins *Servings:* 1 *Yield:* 1 cocktail

## Ingredients

- 3 fluid ounces gin
- 1 fluid ounce dry vermouth
- 1 cup ice
- 3 pimiento-stuffed green olives, drained
- 1 lemon twist (Optional)

## Directions

### Step 1

Combine gin and vermouth in a cocktail mixing class. Add ice and stir until chilled. Strain into a chilled cocktail glass.

### Step 2

Garnish with three olives on a pick or a lemon twist.

**Glassware:** bucket glass, wine glass

