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INDIA'S #1 COOKERY AUTHOR

# Party Drinks



# INTRODUCTION

A good friend of mine recently organised a get-together for her friends. It was a very warm gathering and the food was superb; the snacks and liquor was overflowing. Everything seemed perfect, till we realised that there was nothing for us teetotallers to drink! This set me thinking as to why most hosts associate party drinks with just martini, vodka or wine. Why do they ignore those who do not consume alcohol offering just the same flavoured soda and aerated water again? Oh, come on. Surely they deserve better than that!

From this seed of a thought sprouted "**Party Drinks**", a book dedicated to **mocktails** or smooth blends of non-alcoholic beverages like fresh fruit juices, syrups, cream, herbs and spices. You don't need any sophisticated equipment to churn out an exotic mocktail. Most of the ingredients required to prepare a mocktail can also be found at home. All you need is a lot of innovation and imagination to produce some unusual, delicious blends.

The success of a mocktail essentially depends on the creativity of the person who makes it, as it does not have any fixed recipes. Just follow the necessary tips/essentials which are required to make mocktails (see pages 6 and 7) and proceed to make exotic mocktails after tapping awake your creative juices! You can choose from an array of garnishes, which are featured in this book (see page 9 and 10).

I have compiled a series of recipes on the basis of their preparation. Methods like blending, shaking and stirring, and muddling have been incorporated in this book. As a result, you will find a variety of mocktails to choose from. For no-frill mocktails that can be made in a jiffy, do check out the **Coolers** section that has recipes like Coco Pineapple Delight, page 23. Methods like blending are showcased in the **Frozen** section, which includes the famous Grape Margarita, page 42. Another popular method that uses the Boston shaker is demonstrated through recipes like the Virgin Mary, page 28, in the **Shake and Serve** section. Keeping in mind the most recent trends, I have included recipes like the Berry Shot, page 53, and Citrus Punch, page 57, in a section dedicated to popular **Shots** and **Punches**. Another exciting way of making mocktails is using freshly muddled ingredients. To enjoy these fresh flavours, do try out **Muddle Drinks** like the Lemon and Mint Muddle, page 62. Of course, we have not forgotten our health conscious readers, to whom we dedicate the **Health Drinks** section that includes exciting but healthy recipes such as the Tomato Apple Drink, page 38, and the Herbal Iced Tea, page 40.

Let us explore the world of mocktails, which is limited only by the collective imagination of the human mind! As we delve more into the magic of mocktails, we will realise there is more reason to envy the teetotaler than mock his innocence!

Best wishes,

*Terha Dabral*



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# Coconut Kewra Drink

A refreshing coconut drink tinged with the unique flavour of kewra, this clear drink fits well in any glass! You can use a few drops of kewra essence if you don't get kewra syrup.

**PREPARATION TIME** : A FEW MINUTES.  
**COOKING TIME** : NIL.  
**MAKES** : 4 GLASSES.  
**GLASS USED** : OF YOUR CHOICE.

4 cups coconut water  
4 tbsp finely chopped tender coconut meat  
(*nariyal ki malai*)  
4 tsp kewra syrup  
1 cup crushed ice

1. Combine all the ingredients, except the ice, in a cocktail shaker and shake well.
2. In each glass, place  $\frac{1}{4}$  cup crushed ice and pour equal quantity of the juice over it.  
Serve immediately.







# Papaya Passion

Deliciously sweet with musky undertones and a soft, butter-like consistency, it is no wonder the papaya was reputedly called the "fruit of the angels" by Columbus. Once considered quite exotic, they can now be found in markets throughout the year. The papaya is a good source of vitamin C. Here, it is combined with pineapple for that extra zing.

PREPARATION TIME : 10 MINUTES.  
COOKING TIME : NIL.  
MAKES : 4 GLASSES.  
GLASS USED : FOOTED PILSNER.

4 cups chopped papaya  
1 cup pineapple juice  
1 cup crushed ice

## For the garnish

4 mint leaves (*phudina*)  
8 papaya balls

1. Combine the papaya, pineapple juice and  $\frac{1}{2}$  cup of water and blend in a mixer till smooth.
2. In each Footed Pilsner, place  $\frac{1}{4}$  cup crushed ice and pour equal quantity of the juice over it. Serve immediately garnished with 2 papaya balls and a mint leaf in each glass.

## Handy Tip

Use a melon scooper/ scooper to scoop out fruit balls. Remember to use firm looking fruits which are not over ripe so that you can scoop easily.

Coco Pineapple Delight



I wonder why, but most hosts do not pay much attention to teetotalers when it comes to planning the drinks menu! While the table is loaded with martini, vodka and wine, the teetotaler is offered the same flavoured soda and aerated water again! Oh, come on. Surely they deserve better than that!

From this seed of a thought sprouted "**Party Drinks**", a book dedicated to mocktails or smooth blends of non-alcoholic beverages like fresh fruit juices, syrups, cream, herbs and spices. You don't need any sophisticated equipment or exotic ingredients to churn out an exotic mocktail. All you need is a lot of innovativeness to produce some unusual, delicious blends. Thus, the repertoire of mocktails is limited only by your own creativity. Unleash it, and indulge!

From amongst the vast possibilities, I have presented in this book a selection of recipes that are representative of the common types of mocktails, such as **Coolers** (like Guava Spritzer, page 12 and Shirley Temple, page 18), **Shake and Serve** (like Red Apple Sunset, page 29 and Virgin Pinacolada, page 33), **Health Drinks** (like Melon Medley, page 37), **Frozen drinks** (like Kiwi Margarita, page 44), **Shots** (like Spiked Beetroot, page 49), **Punches** (like Tea Sangria, page 56) and **Muddle Drinks** (like Watermelon Mojito, page 63).

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*Tarla Dalal*



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