

Cosmopolitan Cocktail



RANDY'S EAT SHOP
Recipes that Rock!

- 2.5 oz Citron (Lemon) Vodka — do not substitute plain vodka
- 1.0 oz Triple Sec or Cointreau
- 1.0 oz Cranberry Juice — NOT Cranberry Juice Cocktail
- 0.5 oz fresh lime juice
- 1 tsp maple syrup
- Orange peel for garnish

Add vodka, Triple Sec or Cointreau, cranberry juice, fresh lime juice and maple syrup to a cocktail shaker filled with ice. Shake vigorously until very cold. Strain into a sugar rimmed martini glass. Garnish with an orange peel.

- The vodka must be lemon flavored. You choose the quality. Substituting regular vodka will not result in a “real” cosmo.
- Use plain cranberry juice. Do not use cranberry juice cocktail. Because it is sweetened, your cosmo will be overly sweet. Yuk! Who wants to drink candy?
- If you plan in advance to have fresh limes, use them. If not, bottled lime juice is a good substitute. (I always have bottled lime juice in my fridge.)
- Use a strip of orange peel to wipe around the rim of the martini glass to make it sticky so it will capture the granulated sugar with which you’ll want to rim the glass edge. Give the orange peel a twist to squeeze out a bit of the oil from the peel before wiping the glass rim. Then dunk the glass on a plate of granulated sugar to coat the rim. Drop the orange peel in the glass before pouring in the cosmo.

Enjoy! And remember, every day is Friday on the patio.

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