

Summer Cocktail Recipes

FROM MICHAEL INGELLIS,
GM AT CINDY'S

CINDY'S BACKSTREET KITCHEN

Backstreet Batida

1½ ounces	Ypioca Cachaca
2 ounces	Fresh Pineapple Juice
2 ounces	Fresh Lime Juice
1 tsp	Sugarcane Syrup
dash	Orange Bitters

Mix all ingredients together over ice and shake well. The key is to make the sugarcane syrup like simple syrup (heat equal parts sugar and water) but use natural sugar in place of white sugar.

Batida is a classic Brazilian drink that features fresh juices.

CINDY'S BACKSTREET KITCHEN

"Don't Call Me Phil" . . . Collins

1½ ounces	Appel Liquor
½ ounce	Dimmi Liquor
3 ounces	Fresh Lemon Juice
dash	Grapefruit Bitters

Combine ingredients over ice and shake well. Pour into a highball glass to serve.

A fun take on the classic Collins Cocktail but features apple vodka and Dimmi liquor.