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ADD FLAVOR AND FUN TO CROWD-PLEASERS LIKE MARGARITAS, SANGRIA OR BEER USING SIMPLY MIXABLE CORDIALS—RECIPES INSIDE!

COCKTAILS 1-2-3

Great-Tasting Summer Cocktails Made Easy

Looking to make pool parties, barbecues and even quiet nights on the front porch more memorable? With a variety of cocktail combinations to suit every mood and occasion, **DeKuyper® Triple Sec**, **DeKuyper® Peachtree® Schnapps** and **DeKuyper® Razzmatazz® Schnapps** will help you put a refreshing twist on happy hour favorites.

Ad Here



PAIRS WELL WITH:
SPICY CEVICHE
FISH TACOS WITH PINEAPPLE SALSA

1. Pure Perfection

The country's most popular cocktail is also one of the most versatile—which likely explains its appeal in the first place! Here's how to make this super-simple classic:

THE PERFECT MARGARITA

- 1 part DeKuyper® Triple Sec
- 2 parts tequila (we recommend Sauza® or Hornitos™)
- 2 parts lime juice
- ½ part agave nectar or simple syrup

Add ingredients to an ice-filled shaker. Shake and strain into a margarita glass with ice.

PUNCH IT UP WITH DEKUYPER!

Make it a **NECTARITA** by adding 1 part DeKuyper® Peachtree® Schnapps to the recipe above, or a **RAZZ'RITA** by adding 1 part DeKuyper® Razzmatazz® Schnapps to the recipe above.



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2. A Punch of Flavor

It's no mystery why sangria is the go-to summer party drink.

Because the popular Spanish "wine punch" gets tastier the longer it marinates in the fridge, it's best prepared in large batches the night before. Read below how easy it is to transform your favorite wine into a delicious fruit-flavored sangria with a splash of DeKuyper.

SIMPLE WHITE SANGRIA

1 part DeKuyper® Peachtree® Schnapps
3 parts white wine
1 part carbonated water
Chopped peaches and other seasonal fruit

Mix DeKuyper® Peachtree® Schnapps and wine in a glass or pitcher. Add ice and stir gently. Top with chopped fruit and carbonated water.

PUNCH IT UP WITH DEKUYPER!

Make a **RED SANGRIA** by adding 1 part DeKuyper® Razzmatazz® Schnapps to 3 parts red wine and then follow the rest of the recipe above.



PAIRS WELL WITH:
SPICY CHIPOTLE
SWEET POTATO FRIES
CARNE ASADA
IN CRISPY TACOS

3. Think Outside the Hops

One of mixology's hottest new trends, the so-called beer cocktail, has been making the rounds in Europe for centuries. Serve them as a lighter, more sophisticated alternative to straight-up beer, wine or traditional mixed drinks at your summer celebrations. Remember to keep it simple—the aim is to enhance the drink's natural flavor, not overpower or dilute it.

PEACHTREE BEER

1 part DeKuyper® Peachtree® Schnapps
3 parts wheat beer
Peach slice (optional)

Add DeKuyper® Peachtree® Schnapps to pilsner glass and top with chilled wheat beer. Stir gently and add some style with a peach slice garnish.

PAIRS WELL WITH:
ROASTED PORK TENDERLOIN
WITH FIG MARMALADE
SWEET SAUSAGE WITH
CARMELIZED ONIONS

THE BIG CHILL

PUT YOUR GLASSES IN THE FREEZER UNTIL READY TO USE. IF SPACE IS TIGHT, JUST SWIRL SOME ICE WATER IN THE GLASS BEFORE PREPARING EACH COCKTAIL.



More Summer Standouts

KIR ROYALE

1 part DeKuyper® Razzmatazz® Schnapps
3 parts sparkling wine

Add DeKuyper® Razzmatazz® Schnapps to champagne glass and top with chilled sparkling wine.

PEACHTREE BELLINI

1 part DeKuyper® Peachtree® Schnapps
3 parts sparkling wine

Add DeKuyper® Peachtree® Schnapps to champagne glass and top with chilled sparkling wine.



Why DeKuyper?

DeKuyper® cordials are made with only the highest quality ingredients—no artificial flavors, no high-fructose corn syrup, and kosher-certified. They're easy to use and taste delicious, which is why bartenders have trusted them for years.



Keep It Fresh

For more ways to enjoy DeKuyper® Peachtree® Schnapps and DeKuyper® Razzmatazz® Schnapps, as well as countless additional flavors, visit www.dekuyperusa.com.

With inspiring recipes and instructive how-to videos, DeKuyper® lets you drink in life's color all year round.



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