



Great Ideas

VALENTINE'S DAY EDITION



Colin Cowie's ROMANTIC COCKTAILS

The party planner for stars like Oprah recommends some celebratory drinks



1 WHITE MISCHIEF

Serves: 1

- ¼ cup tequila
- 1½ tbsp. pear nectar
- 1 tbsp. fresh lime juice
- 1 tbsp. agave nectar
- Garnish: fresh tarragon sprig

Fill cocktail shaker half-full with ice; add tequila, pear nectar, lime juice and agave. Cover and shake well; strain into a martini glass. Garnish if desired.

2 CHOCOLATE SHOOTER

Makes: 2 shooters

- ½ (3-oz.) chocolate bar, finely grated
- 1 tsp. dried crushed red pepper
- 1 orange slice
- 2 tbsp. tequila or vodka
- 2 tbsp. coffee liqueur
- 2 tbsp. cold espresso

1. Combine chocolate shavings and red pepper flakes in a small shallow dish.
2. Rub the rims of shot glasses (or other small glasses) with the cut side of the orange slice. Dip glass rims into chocolate mixture; set aside. Save remainder of chocolate mixture for additional drinks.
3. Fill cocktail shaker half-full with ice. Add tequila, coffee liqueur and espresso; cover and shake well. Strain into prepared glasses.

3 POMEGRANATE ROYALE

Serves: 4

- 1 cup sugar
- ¼ cup water
- ¼ tsp. cream of tartar
- Fresh raspberries
- 1 cup pomegranate liqueur or pomegranate juice
- 1 cup champagne or prosecco

1. Combine sugar, water and cream of tartar in heavy saucepan; cook over low heat, stirring constantly, 5 to 6 minutes or until sugar dissolves. Increase temperature to medium and bring to a boil. Cover and cook 2 minutes. Uncover and cook, without stirring, 4 to 5 minutes or until mixture is light caramel in color. Immediately pour mixture into a metal bowl to stop the cooking process. Tilt mixture in bowl about 1 minute to cool.
2. Dip the champagne flutes into the caramel mixture to coat the rims.
3. Place a raspberry into each of the flutes.
4. Fill cocktail shaker half full of ice. Pour ¼ cup pomegranate liqueur and ¼ cup champagne into shaker; cover and shake well. Strain into glass. Repeat procedure with remaining liqueur and champagne.