

ENTERTAINING IDEAS

Add A Splash Of Citrus For A Unique Twist At Your Parties

(NAPSA)—For those who are ready to invigorate their martinis and give their cosmopolitans a kick, the latest trend is to mix-it-up with the intense flavors of fresh-squeezed citrus. In fact, top bartenders from the coolest bars across the nation have been shaking up their menus by introducing a refreshing array of citrus blended beverages. The catch phrase used by these distinguished mixologists is “sexy citrus.”

From coast to coast, experts in cool cocktails reveal the right elements for an unforgettable event. This season’s secret ingredient: fresh-squeezed lemon juice. Its lively color, energizing scent and refreshing taste provide the ideal elements for a bold blend. Here are some fantastic drink concepts from the nation’s leading bars to help you top off your event.

Asian Appeal—James O’Shea of Yi Cuisine in Los Angeles recommends serving Lemonasia, a twist on the traditional sake-tini. The right balance of refreshing, fresh-squeezed Sunkist® lemons, cold sake and citrus vodka makes this blend easygoing and refreshing. “Variations of the sake-tini are still evolving,” says O’Shea. “Blending sake with fresh fruit is an emerging trend and fresh lemon provides subtle citrus undertones for those who enjoy a smooth, refreshing blend of flavors.”



Shaking up the night is trendy bartender James O’Shea’s fresh-squeezed citrus and sake blend.

Lemonasia

2 oz. Citrus Vodka
2 oz. Cold Sake
1½ oz. Triple Sec
1 oz. Fresh Sunkist Lemon Juice
Splash of Sweet and Sour Sugar-Rimmed Martini Glass

Shake all ingredients together and serve in a sugar-rimmed martini glass.

Garnish with floating Sunkist lemon slice or a lemon twist.

Berry Good—At New York’s Glass Lounge, bartender Vanessa Vega serves her classic Strawberry Lemonade spiked, but it also makes a perfect mock-tail on a hot day. Both styles are refreshing, fruity and colorful. To mix

them up, use fresh-squeezed juice and fill the pitcher with fresh lemons and strawberries for an alluring look.

Pucker Up—To add a twist to your night, mix up a Tongue Twister, a Cosmo-lemon drop hybrid perfect for guests who want it all. In Los Angeles, the Avalon Hotel’s Ian Porter suggests this drink to his patrons who are tired of the traditional Cosmopolitan and want a refreshing taste.

Sunkist Tongue Twister

1½ oz. Citrus Vodka
½ oz. Triple Sec
2 oz. Fresh-squeezed Sunkist Lemon Juice
½ oz. Cranberry Juice

Combine all ingredients and shake. Serve in sugar-rimmed martini glass, garnish with a lemon twist on glass rim.

Ice, Ice Baby—Sarah Gallagher swears the Lemon Ice Martini from the Rosebud in Chicago is the coolest drink on the menu. It’s half drink and half dessert but totally sweet and cool as ice.

Savvy, trendsetting consumers and those in search of the hippest drink don’t need to look any further. These blends should shake up some fun and stir up some rave reviews from guests. For more citrus drink concepts and fun ways to garnish your glass, visit the official Sexy Citrus Web site at www.sunkist.com/sexy-citrus/.