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Bad day at work cocktail

Gin course cocktail suggests wine or spirit Darnley's view gin ingredients 1 cup sugar 1.5oz Darnley's view gin 4oz clementine orange juice (5 clementines from 3 recipients) A generous splash of selcher direction fills the tumbler with crushed ice and set aside. Make a simple syrup: In a small saucepan, mix the sugar with 1 cup of water. Bring to a boil over low heat until the sugar dissolves. Set aside to cool, about 5 minutes. Shake well and pour into a tumbler. Top with the selzers and serve with the stirrer. Who didn't do a crap day at work? I know I have my fair share recently, and after a terrible day, I know I can use the drink when I get home. This is a recipe I discovered some time ago while browsing the New York Times cooking section. It sounds easy and tasty so I saved it later, and immediately forgot about it. I found it again last week when I was looking for dinner inspiration. I really wonder what day the creator spent to invent his drink, and I call this a bad day at work. Recipe via The New York Times: 1 cup sugar 1.5 ounces. 4 ounces of blue coat or other high quality gin. A generous splash of clementine orange juice selzer fills the tumbler with crushed ice and set aside. Make a simple syrup: In a small saucepan, mix the sugar with 1 cup of water. Bring to a boil over low heat until the sugar dissolves. Set aside to cool, about 5 minutes. combine the gin and orange juice in a shaker with 1 tsp simple syrup (the remaining simple syrup can be refrigerated for up to a week), shake well and pour into a tumbler. Top with the selzers and serve with the stirrer. The initial idea of this seems to be that this is more of a mixed drink than a true cocktail. It is very light and refreshing. Light is the key word here. I felt it could be stronger than the rate it asks for here. It may be due to the selcher top-off. There are no accurate measurements, so the ratio is at the creator's discretion. However, even with the little bits I added, I couldn't taste any kind of gin flavor that almost looked like a waste of gin. If I'm drinking gin, I'd love to have some sort of gin flavor in the drink. The added seltzer (I use Schweppe orange) does add a good bit of carbonation. The foam brightens the overall feel and gives the front an orange flavor. Of those, I definitely use Clementine as a suggestion. I think it would be too harsh if you used oranges. Clementine juice is not acidic and is sweeter than orange juice. Speaking of sweetness, Cointreau can easily dive if you don't have a simple syrup or don't make it. This drink reminds me of orangina. Given the lack of strength of the base and the overall sweetness, this would not be at the top of the list after a terrible day at the office. I think I'd stick to my bourbon, rye, or Scotch. (banner image found here) 12/24/2008 I decided to do this for my husband I love both amaretto and champagne last night, so why not do it together? It wasn't to our taste! It made us both feel a little sick that I won't try this one again! 03/29/2006 Very good. Good relaxing drinks. 05/11/2008 I must say the name fits the drink. Definitely good on a bad day! 01/05/2010 This was GOOOOD!!! 03/26/2012 This was fine. Amaretto overwhelmed me so much. Next time I will use much less. April 19, 2015 This drink depends on what type of champagne you use. I called a liquor store and they gave me three kinds of champagne that I could use (all three together!) and I picked a medium expensive one and it worked great. 11/08/2015 Everyone I know rates this 0 stars but on the other hand despite being kind enough not to place their reviews on your site while very approved of this delicious treat. Thank you for sharing this idea. 03/14/2016 This O.K. Attempt. I usually mimossa with amaretto champagne and orange juice. We really prefer it with O.J. Kellyanne Drink catch-22 on the main night. A good cocktail can help you easily in the evening in work mode, but alcohol can do as much harm as it helps, loosening you up too much as you walk into your 8 a.m. hangover and meeting the next day. You deserve a drink for your efforts in the office and you don't have to wait a weekend to get it - but you need to do it right. Here, working a nightly cocktail that can be whipped up in time that won't leave you at work. Hey ladies! You guys seemed to like the pancake love recipe so much that I thought I would share another gem in Glamour's new cookbook with you. And I'm excited because this one involves alcohol. It's a cocktail for work when you're seriously messed up at work and don't solve girl stories or the amount of Ben and Jerry. Instead, mix this baby and realize that you're not fired. We all screw up from time to time. Kennedy was only a pig; You did this. Do you feel good? have something else. Forgive yourself. Pink Watermelon Margarita Sub4 Mix 3 cups chopped watermelon, 10__limes__ juice, 1/3 cup__sugar__ ice cubes in a blender. Blend until smooth.2. Add 1 cup tequila, 1/2 cup grand marie or triple seconds and pulse. If the blender is too small, pour the watermelon mixture into the pitcher and stir in the alcohol.) 3. Fill your tall glasses with more ice. Then pour the margaritas and serve. Finish with salt for a little extra something. Wet the edges of the glass with a lime wedge and dip into a thin layer of salt. What was your last mistake? How did you recover? And who is craving margaritas now? (I am!) The book will be released on April 5, 2011, but you can pre-order a copy here. More on how to get involved chicken: More ways to get glamour * Download Glamour magazine for your iPad for \$10!* ShopGlamour.com visit for cute stuff starting at!*Enter the latest glamour giveaways!* Follow us on! You can contact the iGoogle website. Take our survey and you can win iTunes gift cards! Hey Glamour fans, we need your advice. We want to know what is important to you when it comes to all things glamour and digital - what are you favorites for? Want to see more? How and where do you want to read all those fun things? Get a survey. As a special thanks for sharing, you will be entered to win one of the 45 iTunes gift cards for taking the survey! For more information, see Rules. A generous splash of sugar 1 1 1/2 ounces blue coat or other high-quality gin 4 ounce clementine orange juice (about 3 to 5 clementines) selcher fills the tumbler with crushed ice and set aside. Make a simple syrup: In a small saucepan, mix the sugar with 1 cup of water. Bring to a boil over low heat until the sugar dissolves. Set aside to cool, about 5 minutes. (The remaining syrup can be refrigerated for up to a week.) Shake well and pour into a tumbler. Top with the selzers and serve with the stirrer. The U.S. ban may have banned alcohol, but spirits were flowing freely in the backstreets, in the last days, and in the American countryside. In fact, most of the best cocktails came out that survived a dry year. All of these prohibition-era beverages were not actually made between 1920 and 1933. Quite a date in the late 1800s. But drinkers in the Jazz Age may have found them because of the drink's ability to mask the day's illicit liquor. During the ban, there was no choice in brandy, gin, rum or whiskey. A lot of people had to drink everything they could get. Whether it was smuggling alcohol from rum people, doctoring whiskey, moonlight or tub gin, quality was not always guaranteed. This cocktail saves the day, turning what may have been undring booze into a drink that anyone can enjoy! You can see the patterns of beverage mixers used, including savory fruits, more sweeteners, long swelling of sodas, and ingredients such as mint. It may have been a time of bad booze, but the bartender didn't stop them from making amazing cocktails. It can be argued that most of the classic cocktails that top today's bar menu remain favourites over the past century because of the ban. Would you love Jean Rickina Sidecar so much if it wasn't for the 18th Amendment? We won't know for sure, but it's interesting to think. The ban also served to spread america's cocktail scene around the world. With hard work to find and pubs going underground with words, many bartenders decided to flee the United States. Some, like Harry McKelhone, went to Europe. He made a name for himself at Harry's New York bar in Paris, where he is said to have made great drinks such as boulevards. Most of the bar activities were short trips to Cuba. There, drinkers can spend the weekend enjoying a drink without threat. Police raids and bartenders can work their magic in the open. Dyquiris, Mohito, and other favorites were hours of rum cocktails, providing a temporary break from trouble back home. Home.