

# Brazilian Lemonade (except with limes)

*This is a tangy adaptation of a classic Brazilian cocktail made with Brazilian lemons, which are more similar in look and taste to limes in the United States.*

3 limes (zest and juice)

1/3 cup sugar

3 cups water

3 Tbsp. sweetened condensed milk

Ice

Your favorite tequila



1. Add lime juice, zest, sugar, water and sweetened condensed milk to blender. Blend.
2. Pour the mixture through a strainer to remove any pulp. Add tequila to taste.
3. Serve juice over ice, or blend with ice for a more slushy-like consistency.

Makes about 4 to 6 cocktails

# Cold Toddy

*You don't have to have a summer cold to benefit from this comforting cocktail.*

- 1 chamomile tea bag
- $\frac{2}{3}$  cup boiling water (let sit for a few moments to avoid burning the tea)
- 1 oz. whiskey or bourbon
- $\frac{1}{2}$  Tbsp. honey
- $1\frac{1}{2}$  Tbsp. fresh lemon juice
- Ice



1. Steep the loose chamomile or tea bag in the water for about 10 minutes. Remove the chamomile and let cool completely.
2. Combine the tea, whiskey, honey, lemon juice and a few ice cubes in a shaker. Shake vigorously for about 15 seconds.
3. Strain the drink into a glass over ice and serve.

Makes 1 cocktail