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## Drink Recipes

### Sports Night Cocktails

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If there's anything a sports fan at your bar or club is after, it's a cold beverage. When placating the intense anxiety that comes after kick off, a cold beer sometimes just doesn't cut it. To add an extra twist to Super Bowl Sunday or any game day for that matter, add ingredients to a regular lager or IPA with some fun beer cocktails. After all, changing the taste of beer with some pineapple juice, almond syrup or even maple syrup may change the course of the game.

#### Pineapple Jalapeno Chelada

*On the menu at BullsEye Bar at Black Angus Steakhouse.*

- 1 lime wedge, squeezed
- 8 fresh jalapeno slices
- 3 oz. pineapple juice
- 1 Corona
- Lime wheel and fresh jalapeno slice, for garnish

Squeeze lime into a chilled Mondo mug with salt rim and drop in glass. Add 8 fresh slices of jalapeno. Fill mug half way with ice, and fill with Corona. Top with 3 ounces of pineapple juice. Lime wheel and fresh jalapeno slice for garnish.



#### Penn Shandy

*Created by mixologist Michael Cecconi of Back Forty in New York City.*

- 1 bottle Victory Prima Pils beer
- 1 oz. ginger-infused gin\*
- 1 oz. fresh lime juice
- 1 oz. simple syrup
- 1 twist lemon, for garnish

Pour the beer into a Pilsner glass. In a shaker, combine ginger-infused gin, lime juice and simple syrup. Add ice, shake and strain into the glass. Garnish with the twist of lemon.

- \*Ginger-Infused Bluecoat Gin (makes 24 ounces)
- ½ lb. ginger, peeled against the grain and cut into ¼-inch slices
- 1 750-milliliter bottle Bluecoat Gin

For the ginger-infused Bluecoat Gin, combine the peeled ginger with the gin in a blender and puree. Using a fine-mesh strainer, separate the pulp from the gin. Store the gin in a tightly sealed bottle.

