



COCKTAIL RECIPES

Perfect for Fall



by Queen Bee Mixology

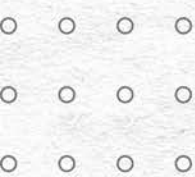


 SCAN ME

Hi, I'm Kelly



While mixology is not my full-time job, it is my full-time love. You see, in addition to being the mastermind behind @QueenBeeMixology, I am also the Founder and CEO of VMG Studios, an Emmy award winning hybrid creative agency and video production studio. This set-up often means I am a busy executive by day, and a DIY bartender by night. I pour my whole creative heart into every Queen Bee recipe, photo shoot, and how-to video in hopes of helping every member of my audience discover their own inner mixologist. I am a self-taught, do-it-yourself kind of gal who has relied on Google to help me learn the perfect shaking, stirring, and garnishing techniques. My work on Queen Bee Mixology is all about making the journey to amazing cocktails accessible to everyone. When I'm not hard at work, I can be found sipping a delicious cocktail with my husband, Mark, enjoying a fantastic take-out meal at home.



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Egg Nog Cocktail

INGREDIENTS

- 1 oz. Vodka
- 1 oz. Amaretto
- 2 oz. Eggnog
- Pinch of Nutmeg
- Pinch of Cinnamon For Garnish
- Caramel Sauce For Rim

METHOD

Rim your glass with caramel sauce. Add vodka, amaretto, eggnog and nutmeg into a shaker with ice. Shake until chilled. Pour mixture into the rimmed glass and sprinkle cinnamon atop the cocktail. Add in a cinnamon stick for extra flavor.



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Family Tradition

INGREDIENTS

- 2 oz. Vodka
- 2 oz. Apple Cider
- 2 oz. Pear Puree
- 1 oz. Cinnamon Simple Syrup
- 0.75 oz. Lemon Juice

METHOD

Step 1 - Make Pear Puree by adding a can of pear halves in pear juice to a blender. Blend until smooth.

Step 2 - Combine all ingredients into a shaker with ice. Shake until chilled and strain into a coupe glass. Garnish with a sliced pear and rosemary sprig.



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Pumpkin Cheesecake Martini

INGREDIENTS

- 2 oz. Rumchata
- 1.5 oz. Vanilla Vodka
- 1.5 oz. Sonoma Pumpkin Syrup
- 0.5 tsp. Vanilla Extract
- 1.5 oz. Heavy Cream
- Pinch of Salt

METHOD

Run a lemon along the edge of your martini glass and dip in raw sugar. Set aside. Add all ingredients to a cocktail shaker, top with ice, and shake until chilled. Strain into the pre-garnished martini glass.



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Spiked Pumpkin Latte

INGREDIENTS

- 1 oz. Vanilla Vodka
- 1 oz. Cinnamon Whiskey
- Dark Brewed Coffee
- Pumpkin Pie Spice
- Whipped cream
- Caramel Sauce

METHOD

Pour vanilla vodka and cinnamon whiskey into a mug. Top with hot brewed coffee leaving room for cream. Garnish with whipped cream, caramel drizzle, and a sprinkle of pumpkin pie spice.



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Pumpkin Spice White Russian

INGREDIENTS

- 3 oz. Vodka
- 3 oz. Pumpkin Spice Creamer
- 1.5 oz. Kahlua
- Whipped Cream (For Garnish)
- Cinnamon Garnish

METHOD

Put all ingredients into a shaker with ice and shake until chilled. Pour into lowball glass with ice. Garnish with whipped cream, ground cinnamon, and cinnamon sticks.



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Pumpkin Spice Mudslide

INGREDIENTS

- 1.5 oz. Baileys Irish Cream
- 1 oz. Vodka
- 1 oz. Kahlua
- 0.5 oz. Pumpkin Pie Syrup
- Whipped Cream For Garnish
- Pumpkin Pie Spice For Garnish

METHOD

Add all the ingredients in a cocktail shaker topped with ice. Shake until chilled and strain into a glass with fresh ice. Garnish with whipped cream and sprinkles of pumpkin pie spice.



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Apple Pie Cocktail

INGREDIENTS

- 2 oz. Apple Cider
- 1 oz. Vanilla Vodka
- 1 oz. Cinnamon Whiskey
- 1 oz. Half & Half
- Pinch of Salt
- Caramel Sauce

METHOD

In a cocktail shaker, add vodka, whiskey, apple cider, half & half, a pinch of salt, and ice. Cover and shake until chilled. Add pebble ice into a glass, then pour mixture over ice. Add caramel drizzle atop the cocktail and garnish with an apple wedge.



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Apple Butter Old Fashioned

INGREDIENTS

- 2 oz. Bourbon
- 2 oz. Apple Cider
- 2 TBS Apple Butter
- 2 Dashes Angostura Bitters
- Coarse Sugar For Rim
- Cinnamon Sticks For Garnish

METHOD

Wet the rim of your glass with apple cider then dip in sugar. Add all ingredients into a shaker topped with ice and shake until chilled. Pour cocktail mixture into rimmed glass over fresh ice. Garnish with cinnamon sticks.



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Pumpkin Apple Shandy

INGREDIENTS

- 2 oz. Bourbon
- 2 oz. Apple Cider
- Pumpkin Beer

METHOD

Add apple cider and bourbon to a shaker with ice. Shake, and then strain into glass. Top with pumpkin beer and garnish with an apple wedge.



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Apple of My Eye

INGREDIENTS

- 2 oz. Apple Whiskey
- 1 oz. Cinnamon Simple syrup
- 0.75 oz. Lemon Juice
- 1 Egg White

METHOD

Pour all ingredients into a shaker. Shake vigorously until mixture is foamy. Add ice into the shaker and shake until chilled. Pour the mixture into a coupe glass and garnish.



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Cinnamon Tequila Sour

INGREDIENTS

- 2 oz. Tequila
- 1 oz. Cinnamon Simple Syrup
- 1 oz. Lemon Juice
- 1 Egg White

METHOD

Add all ingredients into a shaker with a spiral ball and shake vigorously until mixture is foamy. Add ice into the shaker and give it another shake until chilled. Pour the cocktail into a fresh glass.



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Pumpkin Margarita

INGREDIENTS

- 2 oz. Reposado Tequila
- 1 oz. Pumpkin Purée
- 1 oz. Maple Syrup
- 0.5 oz. Lemon Juice

METHOD

Add all ingredients into a shaker topped with ice and shake until chilled. Pour the mixture into a glass over fresh ice. Garnish the cocktail with a dried orange slice.



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Fall Aperol Spritz

INGREDIENTS

- 3 oz. Aperol
- 1.5 oz. Chambord
- 1.5 oz. Ginger Beer
- Top with Prosecco

METHOD

In a stem glass filled with ice, pour in all your ingredients. Top with Prosecco and garnish with a couple of blood orange slices.



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Apple Cider Spritz

INGREDIENTS

- 1 oz. Aperol
- 2 oz. Spiced Apple Cider
- Champagne
- Cinnamon Sticks & Thyme Leaf For Garnish

METHOD

Rim glass by dipping in apple cider and then in cinnamon sugar mixture; set aside until ready to use. Fill glass with ice, then pour in the spiced apple cider, aperol. Top with champagne. Garnish with a cinnamon stick and a thyme leaf.



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Pumpkin Pie Martini

INGREDIENTS

- 2 oz. Spiced Rum
- 2 oz. Half & Half
- 1.5 oz. Pumpkin Spice Syrup
- Nutmeg
- Hand-Whipped Whipping Cream

METHOD

Add rum, half & half, and pumpkin spice syrup into a shaker topped with ice. Shake until chilled. Pour mixture into a fresh glass. Dollop whipped cream and sprinkle a bit of nutmeg on top.



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Apple Pie Moonshine

INGREDIENTS

- 2 oz. Apple Cider
- 1.5 oz. Moonshine
- 1 oz. Vanilla Vodka
- 1 oz. Cinnamon Simple Syrup
- 0.5 oz. Lemon Juice
- 1/2 tsp. Vanilla Extract

METHOD

Add all ingredients to a cocktail shaker, top with ice, and shake until chilled. Strain into a rocks glass over fresh ice. Garnish with apple slices and a cinnamon stick.



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