

The Ashkenazi

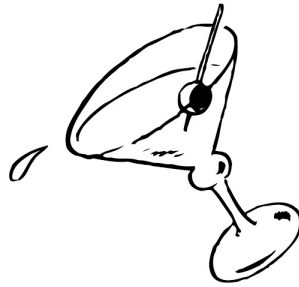
Fill a glass with ice.

Float:

1 part vanilla milk

1 part coffee liqueur

1 part vodka



The Sephardi

The Ashkenazi, plus:

1 part chocolate liqueur

The Waters of Babylon

1/4 oz Southern Comfort

1/4 oz vodka (Absolut)

1/4 oz Amaretto

1/4 oz slow gin

Fill a shaker with ice,
add the above,
pineapple juice, and a
splash of sweet



and sour. Shake and strain into a martini glass

and top with grenadine.

Kiddush Sangria Martini

1 part raspberry vodka

1/2 part triple sec

1/2 part pear schnapps

2 parts Palwins No. 10

1 part fresh sour mix

1 part lemonade

Lemon twists, to garnish

Shake the vodka, triple sec, schnapps, Palwin's and sour mix in a cocktail shaker with ice. Pour into a martini glass. Top with lemonade, garnish with a lemon twist.



The Kiddush Club

1 part whisky



The Persian Pomegranate

- 2 cups pomegranate juice
- 2 cups ice cubes, or more if needed
- 2 tbsp fresh lime juice
- 1 tbsp orange blossom water
- Sweetener to taste

Combine the pomegranate juice, ice cubes, lime juice and orange blossom water in a blender and blend till smooth. Continue to add ice and blend till the texture seems slushy and right (you want a texture similar to a margarita). Add sweetener to taste and blend again. Pour into chilled margarita glasses and serve.

Sparkling Bee's Knees

- 4 cups brewed Darjeeling tea
- 2 tablespoons honey
- 2 cups apple cider
- 2 cups sliced apples
- 2 lemons, thinly sliced
- 3 cups sparkling water
- Garnish: Cinnamon sticks, pomegranate arils, and/or star anise

1. Stir tea, honey, cider, apples, lemons and water together.
2. Pour over ice.
3. Garnish with cinnamon sticks, pomegranate arils, and star anise.