

FRIDAY NIGHT COCKTAILS

coping with COVID

On a regular basis, over the years, Friday night would begin with a cocktail, always an Old Fashioned, sitting at the bar at Hy's. A single drink, sometimes with some cheese toast, was a beautiful way to end the work week. If friends, or my girlfriend were with me, we might hang, otherwise it was a quick drink and chat with the bartenders, then off to that evening's activity usually in the Exchange District.

Then COVID-19 struck. Feb 28, 2020 I took the picture of my Old Fashioned while sitting at the bar at Hy's. The following Friday, I didn't feel safe going out, and decided to make a cocktail at home. I am not a bartender, but that was the beginning.

As a professional photographer, I have all the camera and lighting gear to take terrific pictures, but I recalled how everyone at Hy's loved my iPhone pic of the drink the previous week and thought I should challenge myself and try to take beautiful cocktail pictures with my iPhone X. We made a Blue Velvet martini, and I took a picture of it and posted it to social media. That was the start of the *"Friday Cocktail and iPhone Challenge."*

Photos were posted on social media each week. With COVID, there was nothing to do Friday nights, so we took on the challenge seriously, researching cocktail recipes. Once we had one we liked (there were a few "no way are we posting this!"), the challenge was to find an interesting way to photograph it with simple things at home.

To date, we have photographed drinks in our fruit basket, in a glass buffet cabinet, on tables, upholstered chair, on mirrors, the stove and in the shower! We have used sunlight, cube lights, flashlights and my hiking headlamp. A huge thanks for all her help, creativity and resourcefulness to Ingrid Hanson, my photo assistant, researcher, behind-the-scenes shooter and most importantly, my love.

A TIME FOR GIVING

This pandemic has affected everyone, especially the seniors. Okay, I'm a "senior" but I mean the older seniors. It is especially hard on those with Alzheimers Disease as they do not understand why things have changed, why activities have ceased and why family is not coming to see them. My mother had Alzheimers for many years before she passed; I'm glad she is not in a seniors home now, trying to deal with all of this additional turmoil.

To provide some small assistance with helping those with Alzheimers in these difficult times, **a portion of the proceeds of this book will be donated to the Alzheimer Society of Manitoba.**

We hope you enjoy the book. The recipes have all been tested (a lot of work!) and the photographs have been taken with all the creativity and love we have. Enjoy in moderation, and stay safe.





PEACH LADY

A delicate cocktail featuring peach liqueur (or you could use apricot liqueur) for a subtle sipping drink.

1 part light rum
1 part peach liqueur
½ part egg white
½ part lime juice
¼ part Grand Marnier

Shake all ingredients without the ice (to 'beat' the egg white), then add ice and shake again.

Strain twice with a fine strainer and pour into a chilled coupe glass.



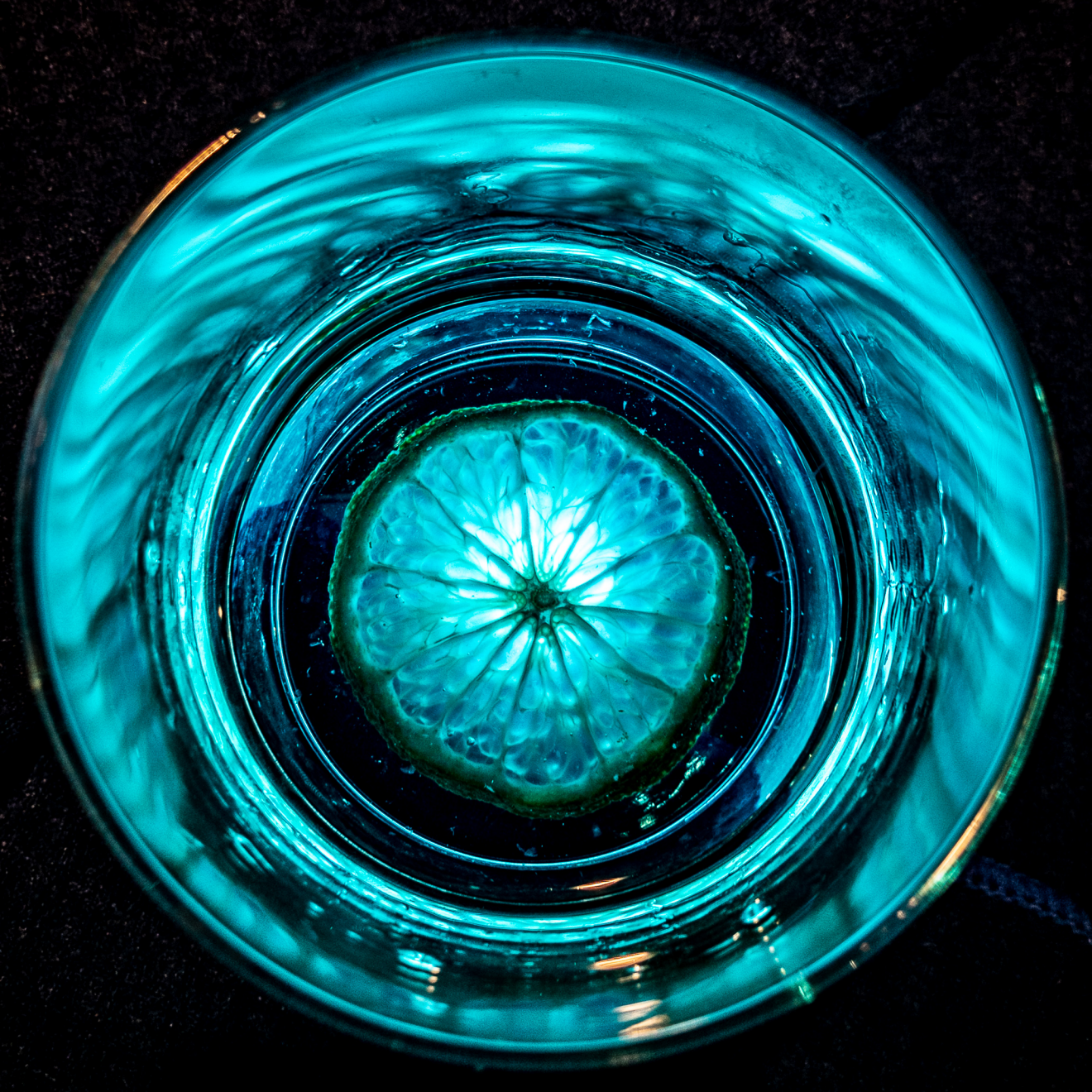
MANHATTAN

A classic whiskey cocktail. It is simple to make, usually with a 2:1 ratio of whiskey to vermouth. Adjust the vermouth to your preference using all sweet vermouth, or as I did, use a combination of sweet and dry vermouth.

½ oz sweet vermouth
½ oz dry vermouth
2 oz of Crown Royal rye whiskey

Stir with ice, then strain into a whiskey glass with fresh ice, or in this case, a stainless steel ball straight from the freezer.

Classic garnish would be a cherry, but I prefer a lemon peel. These new twisted glasses created an interesting distortion, making you think you have had too many before you start.



◁ BLUE VELVET MARTINI

Our very first “Friday Cocktail” was a terrific drink plus it looked amazing!

1 ½ oz vodka
¼ oz Curaçao
dash of lime juice

Fill a cocktail shaker with the ingredients, shake with ice then strain into a chilled martini glass.

NEGRONI ▷

A classic Italian cocktail with no fillers, is my personal favourite -- hope it is yours too.

1 part gin
1 part sweet vermouth
1 part Campari

Simple to make: pour all ingredients into an ice filled old-fashioned glass and stir. Garnish with a lemon (or orange) slice.





◁ GRAPPARITA

This is an Italian twist on the classic Margarita.

2 oz good quality grappa
1 oz Limoncello
1 oz freshly squeezed lemon juice
½ oz pasteurised egg white

Shake, shake and shake the grappa Limoncello, lemon juice and egg white with ice. Use a fine strainer and transfer to a chilled martini glass.

My version packs a bit of a punch, with 30 year old grappa, of an undisclosed 'local vintage' - thanks Dad!

COSMO ▷

This Quarantini is perfect for a can't-go-anywhere Friday night.

1 ½ fluid ounces vodka
¼ fluid ounce lime juice
¼ fluid ounce triple sec
¼ fluid ounce cranberry juice
1 cup ice
1 lime wedge for garnish

Combine vodka, lime juice, triple sec, and cranberry juice in a cocktail shaker. Add ice, cover and shake until chilled.

Strain into a chilled cocktail glass and garnish with a lime wedge.

ORANGE MANGO MARTINI ▷

It's Cocktail Friday, so at 5:00, this 'man go' and make drinks!! This martini is super delish — perfect for a hot summer day (soon?). Simple to make:

1 oz gin
2 oz white vermouth
a splash of mango and orange juice

Garnished with mango and orange slices.





ESPRESSO MARTINI

1 ½ oz vodka
1 oz shot of espresso
¾ oz Kahlúa
1 pinch of salt

Add all ingredients in a shaker and shake vigorously. Strain into a martini or flute glass.