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**Impair Healthy Healing In People Over The Age Of 30!**

**Delicious Cocktails To Please Your Guests**

**By Kadence Buchanan**

When having a dinner party, a large aspect of its success is determined by the cocktails that you

make available. You can really turn your party into a night to remember if you can expose your guests to some delicious drinks that they'll never forget. In this article, we'll relay some cocktail recipes that can surprise and impress your guests.

A commonly-used twist on a classic drink is known as the "Purple Haze". Based off of the Long Island Iced Tea recipe, the drink gets its name from the famous Jimi Hendrix song since it is purple in color. While the drink shares many of the same ingredients as a Long Island, it features a distinct taste that provides a good dose of alcohol while still tasting delicious. To make a Purple Haze, you're going to need the basic liquors that go into a Long Island – tequila, rum, vodka, and gin. In addition, you're going to need the secret ingredient that gives the Purple Haze it's color – Chambord, which is a raspberry-flavored cordial. You'll also need a lemon-lime flavored soda and sweet and sour mix.

To make a single Purple Haze, mix ½ oz of the four Long Island liquors with ½ oz of Chambord. Add in an ounce of sour mix, and top it off with a splash of lemon-lime soda for a little carbonation. That's all you have to do! The result is a drink that packs a punch while still being very delicious.

Are you looking for an adventurous cocktail that can really add some flair to the evening? The Flaming Dr. Pepper can be a great addition to an evening, especially for a Tiki-themed party. Be forewarned – the drink involves lighting a liquor on fire. The end result will shock you and your guests, however – it tastes almost exactly like Dr. Pepper!

To make a Flaming Dr. Pepper, you're going to need a bottle of 151 proof rum as well as a bottle of amaretto and plenty of light beer. The preparation of the drink can be easily ruined, so take heed for the following directions:

Take a shot glass and fill it ¾ full with amaretto. Top the shot with 151 – it should end up layered on top. Fill a pint glass halfway full with light beer. Now comes the showmanship part – using a lighter, carefully light the top of the shot on fire. The 151 will burn off the top of the shot, and once it's lit, you need to drop it into the pint glass. The concoction will fizz up, and you need to down it as soon as you

can. By some act of God, the drink actually tastes amazingly like Dr. Pepper – shocking, considering there isn't a single non-alcoholic ingredient in the mix!

These two drinks can add a delicious and exciting aspect to your next get together. Exercise caution when making the Flaming Dr. Peppers, and be sure to take the keys of anyone who has been drinking too much. Enjoy!

Kadence Buchanan writes articles for

<http://wonderfulworldoffood.com/>

– In addition, Kadence also

writes articles for

<http://iwomensinterests.com/>

and

<http://theoutdoorslifestyle.com/>

## **How to Successfully Host the Cocktail Party of the Year**

**By Candice Barrigher**

### **How to Successfully Host the Cocktail Party of the Year by Candice Barrigher**

If the thought of planning and hosting a cocktail party frightens you, be assured that you are not alone. For many "would-be" entertainers, the hassle and expense many associate with hosting cocktail parties, is enough to make them eighty-six the whole idea. There are a few guidelines that can be followed that will make your event memorable, affordable, and most importantly, stress-free!

Perhaps, the most important decision you will make in regards to your cocktail party is who to invite! The trick is to invite a wide array of guests. This means inviting guests in different age ranges, occupations and styles of life. This will induce many interesting conversations within your mix of guests.

After you have chosen an eclectic group, mail the invitations to them 2–3 weeks before the soirée. This would also be an excellent opportunity to cut costs by limiting the number of cocktails offered. By including a space on the R.S.V.P card for the guests to fill in their favorite concoction, you can tally the responses and choose 2, no more than 3 of the most popular cocktails. Some Home Entertaining experts suggest that you assign a base spirit for the guests to bring; that is not recommended by the experts at Unique Entertaining. Your guests are to be treated like royalty and asking them to bring a spirit to a party you have invited them to would be in bad taste. You can also decrease costs by having a 3 drink maximum for each guest and determine the amount of spirits needed based on that

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calculation. This will also assist you in monitoring the alcohol intake of your guests. While planning the beverages to be served, remember to stock up on water, coffee and tea for those guests who are in attendance for the party and not the cocktails.

Most of your guests will be partaking of the cocktails, so, it is vital that you have refreshments to line their bellies. Finger foods and fruit/cheese trays are excellent and easy choices. The finger foods can be transformed into dainty and elegant foods by cutting the crusts off and arranging them in an artistic manner. You can decide on the menu and shop for the appropriate items the week before to have less to do as the party nears. Place a couple of trays of food around your mingling area with tons of candles and watch your living room become a virtual cocktail lounge!

Candice Barrigher is a Home Entertaining expert, as well as a Certified Bridal Consultant. She has been assisting clients offline for 4 years and will be taking her presence on the web in February. The web presence of UniqueEntertaining will provide a plethora of entertaining tips, ideas, advice and many wonderful items that will allow clients to have beautiful and memorable events. She can currently be reached at [Candice\\_Wedding@Consultant.com](mailto:Candice_Wedding@Consultant.com).



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