

Ball State University Themed Cocktails:

Inspired by Ball State University's amazing community and environment

Vincent Ramos-Niaves

Chirp-Chirp Shots

All measurements featured are recommendations

.75 oz Grenadine

.35 oz Peach Schnapps

.5 oz Vodka

.25 oz Chambord (Black Raspberry Liqueur)

.15 oz Galliano

Tools: Shaker, Spoon, Strainer (hawthorn or the top of a regular cocktail shaker (not boston), 2 oz Shot glass, Ice



Photo credit: Vincent Ramos-Niaves

Description: Two full shot glasses in between two liquor bottles on a countertop

All ingredients to taste, pour Grenadine (should be the majority), Peach Schnapps, Chambord, and some vodka into a shaker tin with ice and shake until the tin is well frosted. Strain the mixture into the bottom of a 2 oz shot glass until 3/4ths full. Carefully layer Galliano on top by pouring over the back of a spoon (preferably a bar spoon) until full. If you use less Grenadine than recommended, you may have to mix Galliano with a high-proof liquor (Recommended: Everclear but Vodka of any brand will do as well).

Education Redefined Mojito

4-5	Mint leaves, muddled in the bottom of the glass
1/4th oz.	Simple syrup
2.5 oz.	White rum
1 oz.	Lime juice
20 oz.	Strawberry purée (store bought or homemade)
	Club soda OR Cherry 7-up
	Garnish: Mint sprig
	Garnish: Lime wheel

Tools: Shaker, Muddler, Jigger (for measurements), Blender, Strainer (Hawthorne preferred), Highball Glass, Ice



Photo credit: Vincent Ramos-Niaves

Description: Mojito and liquor bottle on countertop

Put mint leaves in the bottom of shaker tin and pour simple syrup and lime juice over them. Gently press against the leaves with muddler, similar to the force it would take to press down onto a button (if you press too hard, the mint will go bitter). Once muddled, pour in rum and strawberry purée (to taste). The more purée you put in, the sweeter the drink, so be careful not to let it overshadow the mint! If it does, add a bit more of each ingredient into a separate glass and mix together before pouring it in the tin. Fill shaker tin with ice and shake vigorously until tin is WELL frosted. Fill highball glass with ice and strain the mixture into the glass. Top off with club soda (or if you REALLY don't like tasting the rum, cherry 7-up). Garnish with mint sprig, and lime wheel.