


FOOD BOOZE SUMMER SPONSORED

## Become a master mixologist with these 4 summer cocktail recipes

 Sabrina Gamrot | Jun 12 2024, 7:00 pm



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Summer season is quickly approaching and that means backyard barbecues and patio gatherings are just weeks away!

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With loads of entertaining ideas, delicious food, and refreshing cocktail recipes, BCLIQUOR's [Summer 2024 \*taste Magazine\*](#) is your guide for creating lasting memories this season. [BCLIQUOR](#) is your ultimate destination for wine, beer, refreshment beverages, and more.

To help bring in the warmer months, BCLIQUOR is sharing four easy-to-follow and delicious cocktail recipes to enjoy all summer long. So grab the ice and get ready for some delicious summer sipping.

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### Aperol Spritz

The bright and bubbly, orange-hued Aperol Spritz is the perfect sip on a summer's day, thanks to a refreshingly classic combo of Aperol, Prosecco and soda water.



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- 3 oz (90 ml) [Bottega Il Vino dei Poeti Prosecco Brut](#)
- 2 oz (60 ml) [Aperol Aperitivo](#)
- 1 oz (30 ml) soda water
- Orange slice, for garnish

**Method:** Following the classic 3-2-1 mixing method, combine the Prosecco, Aperol Aperitif, and soda water in a half-filled wine glass with ice cubes. Stir to combine, garnish with an orange slice, and *voilà!*

## Pineapple Coconut Spritz



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You don't have to hop on a plane to experience the tropics this summer. Whip up BCLIQUOR's breezy Pineapple Coconut Spritz cocktail instead, inspired by the flair of a Piña Colada with a bubbly twist.

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### Ingredients:

- 2 oz (60 ml) pineapple juice
- 1 oz (30 ml) [Malibu Coconut Rum Liqueur](#)
- 1/2 oz (15 ml) fresh lemon juice
- 1 oz (30 ml) soda water
- 3 oz (90 ml) [Ruffino Prosecco](#)
- Pineapple wedge and leaves, for garnish

**Method:** In a Collins glass with cubed ice, combine the pineapple juice, rum, soda water, and Prosecco before garnishing with a pineapple wedge and leaves.

## Sorbet Spritz



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Get into the Italian mood with the Sorbet Spritz, BCLIQUOR's take on the classic Italian Sgroppino – a cocktail that calls for a fresh combination of sorbet and lemon. This spritz packs a citrus punch and unlocks new heights of summertime indulgence thanks to the frozen sorbet.

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### Ingredients:

- 1 oz (30 ml) [Bombay Citron Pressé Gin](#)
- 1/2 oz (15 ml) fresh lemon juice
- 1/2 oz (15 ml) simple syrup\*
  - \*1:1 ratio of granulated sugar dissolved in boiling water. Allow to cool before using.
- 3 oz (90 ml) [La Marca Prosecco](#)
- 1 scoop lemon sorbet (or your favourite flavour)
- Fresh mint tip, for garnish

**Method:** Grab a mixing glass filled with cubed ice and combine the gin, fresh lemon juice, and simple syrup. Stir to chill the mix, then strain into a tall, footed glass. Top with Prosecco, sorbet, and garnish with mint. *Delizioso!*

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## Lambrusco Spritz



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This delightfully dry Lambrusco Spritz uses Italy's beloved sparkling red wine, Lambrusco, for a bubbly taste. The vermouth and grapefruit match the wine's berry flavours perfectly, combining for a semi-sweet cocktail.

**Ingredients:**

- 1 oz (30 ml) fresh grapefruit juice
- 2 oz (60 ml) [Noilly Prat Extra Dry Vermouth](#)
- 1/2 oz (15 ml) fresh simple syrup\*
  - \*1:1 ratio of granulated sugar dissolved in boiling water. Allow to cool before using.
- 1 oz (30 ml) soda water
- 3 oz (90 ml) [Medici Ermete Concerto Lambrusco Reggiano](#)
- Grapefruit peel, for garnish

**Method:** Mix the grapefruit juice, vermouth, simple syrup, and soda water using a large old-fashioned glass with cubed ice and then stir to chill. Slowly and carefully pour the Lambrusco on top, garnish with a grapefruit peel and enjoy!

## Your summer beverage destination

All of the alcoholic products listed in these recipes can be found at select [BCLIQUOR stores](#), boasting its huge selection, great savings, and knowledgeable staff. With constantly updated shelves [stocked with new and exciting products](#), BCLIQUOR is your summer destination for warm-weather inspiration.

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So, who's ready for a summer full of sunshine? Enjoy these delicious summer cocktails responsibly with your friends and family under the patio umbrella, or at your next backyard BBQ.

Don't forget to pick up the latest copy of *taste Magazine* in-store, or view a [digital copy here](#). As always, enjoy responsibly!





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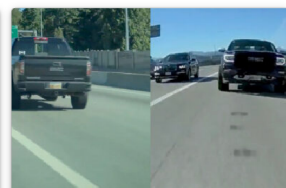
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