

Halloween Potent Potables



Scott Slaughter

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**PLEASE
Enjoy Alcohol Responsibly**



The SMS Halloween Reading Room

Halloween is the scariest and spookiest time of the year, but at the same time it can be the most fun time of the year. As a result, we've conjured up several scary stories into the SMS Halloween Reading Room to help you spice up your Halloween:

- The Edgar Allen Poe Collection
- War Of The Worlds
 - A Collection Of Ghost Stories
 - Halloween Potent Potables
 - Frankenstein


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◆ Alchemist Punch ◆

Serves 10-12

Prep Time: 4 hours, 30 minutes

Before reading further, please note the prep time! The Alchemist Punch combines many fruits with the herbal liqueur Benedictine but does require a lot of prep work and especially time (you must chill it for about four hours to allow everything to come together).

INGREDIENTS:

1 bottle of Benedictine (70 cl)

Mandarine Puree/Nectar (500 ml) (16.6 ounce(s))

Freshly squeezed lemon juice (350 ml) (11.6 ounce(s))

Fresh slices of lemons (2 lemons)

Fresh wedges of tangerines (3 tangerines)

Organic Honey (50 ml)

Water (300 ml) (10 ounce(s))

Fresh Thyme

PREPARATION:

Start by diluting the honey with hot water in the Punch bowl.

Assemble all the other ingredients, stir to harmonize all the flavors, fresh fruits last.

Macerate and refrigerate for at least 4 hours.

Take the punch out.

Serve in cup/glass with ice cubes and garnish with a fresh Thyme sprig.

♦ Bitches Brew ♦

Daniel Eun of New York City's PDT created the Bitches Brew. You'll discover why it was the winning cocktail in the 2008 Rhum Clement New York Cocktail Challenge.

INGREDIENTS:

1 ounce(s) Clement Premiere Canne Rum

1 ounce(s) Pampero Anniversario Rum

1 ounce(s) fresh lime juice

½ ounce(s) St. Elizabeth Allspice Dram

½ ounce(s) demerara syrup

1 egg

PREPARATION:

Pour the ingredients into a cocktail shaker.

Shake vigorously to ensure the egg mixes well with everything else.

Add ice to the shaker.

Shake again.

Strain into the chilled fizz glass.

Serve and enjoy responsibly.

♦ Black Cat ♦

Although black cats are something many people avoid at Halloween, you may not want to avoid this Black Cat. Its flavor combination sounded a bit weird to me at first, but I was surprised at how good it is.

INGREDIENTS:

1 ounce(s) vodka

1 ounce(s) cherry brandy

Cranberry juice

Cola

PREPARATION:

Pour the vodka and brandy into a highball glass filled with ice.

Fill the glass with equal amounts of cranberry juice and cola.

Serve and enjoy responsibly.

♦ Black Magic ♦

The Black Magic is another creepy cocktail that features Blavod black vodka. This is another Halloween drink that despite its appearance is very good. It's furthermore very easy to make which makes it perfect for a party or to make for yourself after a long day at work.

The Blavod gives the mixed drink its midnight hue, which is perfect for Halloween.

INGREDIENTS:

- 2 ounce(s) Blavod black vodka
- ½ ounce(s) grenadine
- Lemon-lime soda (such as Sprite or 7-Up)
- Maraschino cherry for garnish

PREPARATION:

- Pour the vodka and grenadine into an ice-filled Collins glass.
- Fill with soda.
- Garnish with the cherry.
- Serve and enjoy responsibly.

♦ Black Widow ♦

You may recognize the Black Widow as a variation of the Cape Codder. This layered drink is very simple and the Blavod tops this eerie cocktail perfectly. This is one recipe in which the brand of liquor is so important to the recipe that no other brand will create the same effect.

INGREDIENTS:

2 ounce(s) Blavod vodka

3 ounce(s) cranberry juice

PREPARATION:

Pour the cranberry juice into a highball glass filled with ice.

Float the Blavod on top.

Serve and enjoy responsibly.

♦ Blood and Sand #1 ♦

Blood and Sand is an impressive drink that has just a hint of sweetness. It was probably inspired by the 1922 film *Blood and Sand* starring Rudolph Valentino (remade in 1941 with Tyrone Powers and again in 1989 with Sharon Stone (yum)).

INGREDIENTS:

¾ ounce(s) Scotch whisky

¾ ounce(s) cherry brandy (such as Cherry Heering)

¾ ounce(s) sweet vermouth

¾ ounce(s) orange juice (freshly squeezed is recommended but frozen is acceptable)

Orange slice for garnish

PREPARATION:

Pour the ingredients into a cocktail shaker filled with ice.

Shake well.

Strain into a chilled cocktail glass.

Garnish with an orange slice.

Serve and enjoy responsibly.

♦ Blood And Sand #2 ♦

We can thank top mixologist Mike Aikman for creating Blood and Sand #2 using Chivas Regal blended Scotch whisky, passion fruit puree, Lillet rouge and Cherry Heering.

INGREDIENTS:

- 1 ounce(s) Chivas Regal blended Scotch whisky
- 1 ounce(s) passion fruit puree
- 1 ounce(s) Cherry Heering
- 1 ounce(s) Lillet rouge

PREPARATION:

In a mixing glass, add all ingredients.

Add ice.

Shake vigorously for 30 seconds.

Strain into a chilled cocktail glass. Serve.

Serve and enjoy responsibly.

♦ Blue Lime Ghost ♦

A personal note: This is my favorite Halloween drink.

INGREDIENTS:

1½ ounces lime vodka

½ ounce Blue Curacao

Sprite

PREPARATION:

Fill a highball glass with ice.

Add vodka and Blue Curacao

Top with Sprite

Serve and enjoy responsibly.

♦ Brain Hemorrhage ♦

INGREDIENTS:

1 ounce peach or strawberry schnapps

1 teaspoon Baileys Irish Cream

2 drops grenadine

PREPARATION:

Pour schnapps into shot glass.

Slowly pour in the Baileys Irish Cream but DO NOT mix!

After the cream clumps together, add grenadine over the “brain.”

Serve and enjoy responsibly.

♦ Broken Leg ♦

INGREDIENTS:

- 3 cups apple juice
- 1 tablespoon raisins
- 2 cinnamon sticks
- 6 lemon slices
- 1 cup bourbon

PREPARATION:

Combine apple juice, raisins, cinnamon sticks, and lemon slices in a saucepan and bring to a boil.

Pour bourbon into 6 mugs.

Remove the cinnamon sticks and fill mugs with apple juice mixture.

Serve and enjoy responsibly

♦ Candy Apple ♦

Cocktail expert Jonathan Pogash created this Candy Apple. Although I'm including it in the Halloween Potent Potables, it's a great drink for all autumn festivities and not just Halloween.

One note the is to have the garnish (caramel covered apples) all set beforehand. A good idea is to cut the apples into slices because this will make a great treat for the kids as well as the garnish for the Candy Apple drink.

INGREDIENTS:

1½ ounce(s). Veev Acai

1 ounce(s). Apple Cider

½ ounce(s). Apple Liqueur (such as Marie Brizard, 99 Apples or similar)

¼ ounce(s). simple syrup

Caramel covered apple slice for garnish

PREPARATION:

Add all ingredients to a cocktail shaker with ice and shake very well.

Strain over ice into an old-fashioned glass.

Garnish with a caramel covered apple slice.

Serve and enjoy responsibly.

♦ Corpse Reviver ♦

One of my favorite names for a Halloween drink is the Corpse Reviver.

The story of the Corpse Reviver goes back to 1930 so it's safe for us to consider this drink to be a Halloween classic.

INGREDIENTS:

2 ounce(s) apple brandy

¾ ounce(s) brandy

½ ounce(s) sweet vermouth

PREPARATION:

Pour the ingredients into a cocktail shaker with ice.

Stir well.

Strain into a chilled cocktail glass.

Serve and enjoy responsibly.

♦ Devil Cocktail ♦

Be forewarned about the Devil Cocktail: It may look harmless and tasty in the glass, but remember its name (and check the ingredients below). Its name comes from the cayenne pepper that adds a spicy pepper aftertaste that makes things a little more interesting.

Although the Devil Cocktail isn't for everyone, it's a good choice if Halloween is cold in your area but it's also a good choice during the long winter months. It's more a dessert drink similar to a Stinger.

INGREDIENTS:

2 ounce(s) brandy

½ ounce(s) white creme de menthe

Pinch of cayenne pepper (be careful not to use too much pepper).

PREPARATION:

Pour the brandy and creme de menthe (white because the green variety produces an unappealing look for the drink) into a cocktail shaker filled with ice.

Shake well.

Strain into a chilled cocktail glass.

Add a pinch of cayenne pepper on top.

Serve with a water back just in case it gets too hot.

Serve and enjoy responsibly.

♦ Devil's Punch ♦

The Devil's Punch will make your Halloween party a hit. Unlike other things this time of year, the gentle blend of citrus flavors won't scare away your guests.

Adjust the ratio if you need to increase the Devil's Punch recipe.

INGREDIENTS:

- 2 ounce(s) tequila
- 1 ounce(s) orange liqueur
- 1 ounce(s) Limoncello
- 1 ounce(s) sour mix
- Dash of orange juice

PREPARATION:

- Pour the ingredients in a cocktail shaker with ice.
- Shake well.
- Strain into a sour or highball glass.
- Serve and enjoy responsibly.

♦ Dracula's Kiss ♦

INGREDIENTS:

1 ounce black cherry vodka

½ ounce grenadine

Cola

Maraschino cherry

PREPARATION:

Coat the bottom of a highball glass with grenadine.

Add ice and vodka.

Fill with cola.

Garnish with cherries.

Serve and enjoy responsibly

♦ El Diablo ♦

El Diablo is a favorite and simple tequila cocktail for your Halloween parties.

INGREDIENTS:

1½ ounce(s) reposado tequila

½ ounce(s) creme de cassis

½ ounce(s) lime juice

Ginger beer

PREPARATION:

Pour the tequila, cassis, and lime juice into a cocktail shaker filled with ice.

Shake well.

Strain into a Collins glass filled with ice.

Top with ginger beer.

♦ Ghost Buster ♦

No Halloween recipe guide would be complete without something with “Ghost” in the name. No ghosts in this house, at least not tonight. The Ghost Buster is full of wonderful flavors yet is simple to make.

It gets its name from the drops of Irish cream that will create a ghost-like figure in the middle of the glass.

INGREDIENTS:

- 1 ounce(s) peach schnapps
- 1 ounce(s) melon liqueur
- 3-5 drops of Irish cream liqueur

PREPARATION:

Pour the peach schnapps and melon liqueur into a cocktail shaker with ice.

Shake well.

Strain into a chilled cocktail glass.

Add the Irish cream drop by drop into the center of the drink.

Serve and enjoy responsibly.

♦ Halloween Grog ♦

INGREDIENTS:

- 2 ounces dark rum
- 3 ounces apple juice
- 1 lime, juice of
- 1 teaspoon brown sugar
- 2 whole cloves
- 1 slice fresh ginger, thin slice
- 1 small cinnamon stick

PREPARATION:

- Combine all the ingredients in a small saucepan.
- Heat slowly and gently to dissolve the sugar.
- When hot, strain into a heatproof mug.
- Serve and enjoy responsibly.

♦ Sewer Water ♦

This is another favorite Halloween drink of mine. It sounds awful, and quite frankly looks awful as well, but it tastes oh-so good.

INGREDIENTS:

2 ounces vodka

5 ounces orange juice

4 ounces Dr. Pepper

Lemon wedge or lime wedge

PREPARATION:

Fill a glass with ice.

Add vodka, orange juice and Dr. Pepper (make certain to add in that order).

Serve and enjoy responsibly.

♦ Vampire Kiss ♦

INGREDIENTS:

1½ ounces Smirnoff Orange Twist vodka

4 ounces orange juice

¼ ounce maraschino cherry juice

Sprite

Black licorice

PREPARATION:

Combine the vodka, orange juice and cherry juice into a highball glass with ice.

Fill to top with Sprite.

Garnish with black licorice swizzle stick

Serve and enjoy responsibly.

♦ Other Tips ♦

You can select from several great drinks or punches when planning a Halloween party (see the preceding pages in this article for examples).

You can also transform those drinks, not to mention many of your other favorite everyday drinks, including nonalcoholic drinks, into a fancy Halloween appearance with just a few special touches.

Creepy Ice Cubes

Don't have all the ingredients for one of the fancy drinks I mentioned earlier in this article? Well, you can even make a vodka tonic or other simple drinks look creepy by simply adding some creepy ice cubes. One easy method is to freeze your ice cubes with radish eyeballs (you'll find a recipe below). Some people have also tried freezing plastic novelty flies, roaches, etc., inside ice cubes but be careful because there's a chance of a choking hazard.

If you don't have time to freeze more ice cubes, try plastic severed fingers as stirrers.

Spooky Glowing Cocktails

Glow sticks, especially red, green or orange, make great swizzle sticks for Halloween drinks. All you need to do is pop one in each cocktail glass.

Creepy Halloween Glassware

Consider using different glasses than the traditional Collins glass, Highball glass, etc., and instead look for glass or porcelain spooky Halloween tumblers. If you cannot find glass or porcelain, consider reusable plastic glasses.

Bloody Cocktails

One of my friends was at a Halloween party that featured a “blood bar.” The host used different red-colored juices and/or liqueurs and made a batch each of four of five different red-colored cocktails. The names for the cocktails followed names for the blood types: A-Positive, B-Positive, O-Negative, etc.

Gory Glass Rims

You can transform all your cocktails into Halloween drinks by simply lining your cocktail glasses in “blood” or “slime.” To do this, use sugar, white chocolate or caramel with red or green food coloring and use it to rim your cocktail glasses.

Odd-Colored Cocktails

Any odd-colored cocktail can be great for a Halloween cocktail party. Look for Halloween drinks or cocktails with black vodka or in shades of green or red for Halloween.

Creepy Radish Eyeballs (makes about 36 radish eyeballs)

You can use some extra radishes to “creep out” your guests and friends.

Ingredients:

- 3 (8 ounce) bags radishes
- 8 ounces Spanish olives with pimento

Directions:

- Wash radishes thoroughly.
- Cut olives in half and set aside.
- Use a peeler, citrus zester, etc., to scrape off the radish skins. Make certain to leave some of the red skin intact.
- Use a small knife to hollow out the center of radishes for the “eyeball.”

- Stuff with olive halves.



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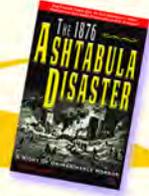
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My Story



I've been writing, or scribbling, since my childhood days, into high school, and then college. Although I took as many creative writing classes as possible, I always knew, however, it would take more than years of dedicated work to become the next "overnight sensation" in the literary world. In other words, I understood that creative writing by itself wasn't a career track that would help pay the bills. So I bounced around in a few post-college jobs until March 1985 when I started working for Abacus Software in Grand Rapids, Michigan. After a time working in sales and customer service, I rediscovered my passion of writing in the editorial department at Abacus where I worked hard editing and writing manuals, newsletters, blogs, magazine articles, brochures, and, of course, books.

Abacus Software was a very successful publisher of books ranging from computers (do you remember the Commodore 64?) to photography but perhaps gained its greatest success in publishing add-on software and books for Microsoft Flight Simulator and Microsoft Train Simulator. I edited or wrote many of these books and the manuals that accompanied the add-on software. In addition to editing/writing books, I also wrote articles and reviews for Flight Simulator World magazine.

I remained at Abacus until the evolving home computer market finally caught up with us and the business closed on December 31, 2012. It was a mixed blessing because even though I knew I'd miss the office environment, it gave me the opportunity to strike out on my own and begin my own "publishing empire." The first book I wrote after my hiatus was *The Vodka Story*. Since then, I've gone on to publish several other books, and many more in the pre-production stage, that you can discover on My Books page.

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