



THE
ULTIMATE COCKTAIL RECIPE
GUIDE

Cuisinart™
X-COLD™

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Sole chef to receive 3 Michelin stars
for 50 consecutive years

PAUL BOCUSE



Master French Chef Paul Bocuse is considered one of the finest chefs of the 20th century. His restaurant in Lyon, L'Auberge du Pont de Collonges, has been awarded 3 Michelin stars since 1965, making him the longest holder of this prestigious award in the world.

Chef Bocuse has long endorsed Cuisinart, and today the relationship continues with Chef Bocuse giving the stunning Cuisinart™ X-COLD™ Cocktail Shaker his seal of approval. Get ready to experience refined sophistication as you mix up and savor a variety of unique drinks, ice cold and comparable in quality and taste to those enjoyed by the Master Chef himself.



MARTINI

6 oz. premium vodka (or gin)
½ oz. dry vermouth
Olives or lemon twist, for garnish

Add the vodka (or gin) and vermouth to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with olives or lemon twist.



DIRTY MARTINI

5 oz. premium vodka
1½ oz. olive juice
Olives, for garnish

Add the vodka and olive juice to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with olives.





COSMOPOLITAN

3 oz. citrus-flavored vodka
2 oz. triple sec
1 oz. cranberry juice
½ lime, juiced
Lemon twist, for garnish

Add the vodka, triple sec, cranberry and lime juices to the frozen shaker. Replace the lid. Shake or stir for 30 seconds.

Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with lemon twist.





ESPRESSO MARTINI

2 oz. premium vodka
2 oz. espresso, cooled
2 oz. coffee-flavored liqueur
Espresso beans, for garnish

Add the vodka, cooled espresso and coffee-flavored liqueur to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with espresso beans.





FRENCH MARTINI

2 oz. premium vodka

1 oz. pineapple juice

1 oz. cranberry juice

1 oz. raspberry liqueur

½ oz. dry vermouth

Pineapple wedge, for garnish

Add the vodka, pineapple juice, cranberry juice, raspberry liqueur and dry vermouth to the frozen shaker. Replace the lid. Shake or stir for at least 30 seconds. Allow to chill for about 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with a pineapple wedge.





LEMON DROP MARTINI

3 oz. citrus-flavored vodka
1½ oz. lemon juice
1½ oz. Simple Syrup (see recipe,
page 18)
Lemon twist, for garnish

Add the vodka, lemon juice and simple syrup to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass. Garnish with lemon twist.





CHOCOLATE MARTINI

3 oz. vanilla-flavored vodka
1½ oz. chocolate-flavored liqueur
1½ oz. hazelnut-flavored liqueur
Sweetened cocoa powder,
for garnish

Add the vodka, chocolate-flavored liqueur, and hazelnut-flavored liqueur to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Dip the rim of the chilled martini glass into the cocoa powder to coat well. Remove lid and pour into prepared martini glass.



MUDSLIDE MARTINI



- 1½ oz. vanilla-flavored vodka
- 1½ oz. milk
- ¾ oz. chocolate-flavored liqueur
- ¾ oz. coffee-flavored liqueur
- ¾ oz. Irish cream

Add the vodka, milk and liqueurs to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass.





FRENCH 75

1 oz. premium gin
½ oz. lemon juice
½ oz. Simple Syrup
(see recipe, page 18)
3 oz. chilled Champagne

Add the gin, lemon juice and simple syrup to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a Champagne flute. Top with the Champagne.





FRENCH BLONDE

- 2 oz. French wine-based aperitif
2 oz. grapefruit juice
1 oz. gin
½ oz. elderflower liqueur
1 teaspoon lemon juice

Add the apéritif, grapefruit juice, gin, elderflower liqueur and lemon juice to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass.



NEGRONI

- 1½ oz. premium gin
1½ oz. bitter herbal apéritif, bright red in color
1½ oz. French wine-based apéritif
1½ oz. grapefruit juice
Orange peel, for garnish

Add the gin, apéritifs and grapefruit juice to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled rocks glass. Garnish with orange peel.





THE PERFECT MARGARITA

3 oz. premium tequila
2 oz. triple sec
1 oz. lime juice
Lime wedge and Kosher salt,
for garnish

Add the tequila, triple sec and lime juice to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Line the rim of the glass with lime, then dip into salt to coat. Remove lid and pour into prepared glass.





SPICY PALOMA

3 oz. premium tequila
2 oz. grapefruit juice
1 oz. lime juice
1 teaspoon agave nectar
½ teaspoon thinly sliced
Habanero (seeds removed)

Add the tequila, juices, agave and habanero to the frozen shaker. Replace the lid. Shake or stir for 30 seconds.

Allow to chill for 5 minutes for best results. Remove lid and pour into a chilled martini glass.





MANHATTAN

3 oz. blended whiskey
1½ oz. sweet vermouth
Dash bitters

Maraschino cherry, for garnish

Add the whiskey, vermouth and bitters to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Remove lid and pour into a chilled martini glass. Garnish glass with a maraschino cherry.





SIDECAR

3 oz. premium brandy
2 oz. orange-flavored liqueur
1 oz. lemon juice
Granulated sugar, for garnish

Add the brandy, orange-flavored liqueur and lemon juice to the frozen shaker. Replace the lid. Shake or stir for 30 seconds. Allow to chill for 5 minutes for best results. Dip the rim of a chilled martini glass into the sugar to coat well. Remove lid and pour into prepared martini glass.



SIMPLE SYRUP

1 cup granulated sugar
1 cup water

Put sugar and water together in a saucepan over medium heat. Bring to a boil and reduce to a simmer until sugar is completely dissolved, about 2 to 3 minutes. Remove from heat and chill completely.

Simple syrup keeps for 2 weeks in an airtight container in the refrigerator.



TIPS

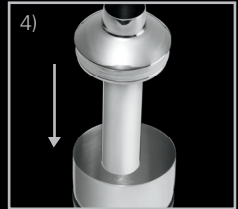
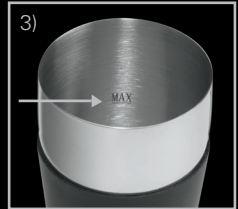


All martini recipes yield about one serving, which is, on average, a 6-oz. drink. For best results, chill martini glasses before serving by filling each with ice water. Discard ice water right before pouring. Always use the best ingredients when making martinis – premium liquors and fresh juices make a big difference in flavor. Because the alcohol is not diluted by any ice or water, some drinks may taste stronger than a traditionally shaken cocktail. We recommend chilling a drink in the X-Cold™ shaker for at least 5 minutes before serving, once shaken or stirred.

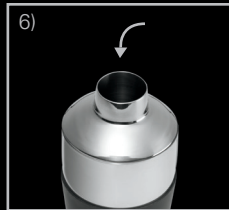
INSTRUCTIONS



- 1) Disassemble shaker cup from drink chamber.
- 2) Slip easy-hold sleeve onto bottom of shaker cup.
- 3) Add cold water into shaker cup up to FILL LINE.
- 4) Insert empty drink chamber onto shaker cup and securely close.
- 5) Place shaker cup with secure drink chamber upright in freezer. Leave in freezer until solidly frozen, for at least 7 hours or preferably overnight.



- 6) When you're ready to prepare your drink, remove shaker cup from freezer, measure ingredients in jigger and pour through funnel into the drink chamber (chamber holds up to 6.5 oz.).
- 7) Use included stirrer to mix, or attach cap and shake.
- 8) Before serving, allow to chill for 5 minutes for best results. Stays icy cold for hours.
- 9) Make another cocktail or return shaker cup to freezer so it's ready for your next drink.
- 10) Always add water to FILL LINE before freezing.
- 11) Before disassembling the shaker, allow ice to partially melt before removing drink chamber from the shaker cup. All parts can be cleaned with warm, soapy water and are dishwasher safe.



Shaker Cup



Cap



Drink Chamber



Drink Label Holder



Stirrer



Easy-hold sleeve



Jigger



Wide-Mouth Funnel



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Cuisinart™

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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