

## Put A Smooth Spin On The Traditional Cocktail Party

(NAPSA)—Whether it's for game night with the guys or a celebratory bash with friends, at-home bartenders are always looking for new ways to throw the ultimate cocktail party. Master mixologist Alex Ott has partnered with New Amsterdam Straight Gin to show you how to bring the smooth vibe of a metropolitan cocktail lounge home. From creating the perfect drinks to setting the right mood, these simple and affordable tips will make your next get-together one to remember:

**1. Keep It Natural:** When stocking up for your next cocktail party, keep it simple and natural. Look for ingredients found right in your own kitchen or at the local farmer's market. Fresh juices, fruits, vegetables and spices make for delectable drinks. For example, add citrus flavoring with oranges, lemons and limes; or make your cocktail savory and spicy with cayenne pepper or ground ginger.

**2. Bar Essentials:** Just as any good cook knows to have the right pots and pans on hand, the at-home bartender should also have the right tools of the trade. Every personal bar should feature a few key items including a cocktail shaker, bar strainer, muddler, bar measure and an ice bucket.

**3. Dress Up Your Drink:** A simple way to wow guests at your next cocktail party is with fun and unique garnishes. You can create these easily by cutting a few slices of texture-rich fruits, such as pears, apples or cantaloupe, with a cookie cutter to create eye-catching shapes.

**4. Get Inspired:** Take inspiration from one of America's smoothest cocktail cities. For example, throw a New Orleans-inspired fête by incorporating the flavors of this cocktail capital into every part of your event, from the décor to the music to the drinks. Create a smooth-jazz playlist, decorate with the colors of the Big Easy (green, purple and gold) and serve up this unique recipe, inspired by this city's vibrant local flavors:



**Creative Drinks:** Bring in the flavors of one of America's smoothest cocktail cities—New Orleans—with a “Big Easy”—inspired beverage.

### Fat Tuesday

- 2 oz. New Amsterdam Gin
- Dash of bitters
- 3 slices of daikon or radish
- 1½ oz. cranberry juice
- ½ oz. simple syrup or agave nectar
- 2 oz. ginger beer

**Muddle radish in bottom of a shaker. Add all other ingredients except the ginger beer and shake vigorously. Strain over ice into glass. Add ginger beer to float on top. Garnish with a slice of radish.**

**5. Set The Mood:** A simple way to instantly transform your room into a smooth cocktail lounge is with good lighting. Instead of bright overhead lights, use a variety of candles and tea lights throughout the space and then drape your tables with dark-colored linens.

For more entertaining ideas and cocktail recipes, visit [www.NewAmsterdamGin.com](http://www.NewAmsterdamGin.com).