# DOVER DOWNS MOCKTAIL RECIPE CONTEST – WINNING ENTRIES

## First Place

**CHOCOLATE "MINT" MARTINI** submitted by Patricia Lucarini, Food & Beverage

Ingredients:

1 cup half-and-half
¼ cup chocolate syrup
1 teaspoon peppermint extract

Directions:

(Makes 2 servings)

Dip rims of two martini glasses in water then into red decorating sugar. In large cocktail shaker, combine half-and-half, chocolate syrup and peppermint extract. Add ice and shake 30 seconds. Strain into martini glasses. If desired, garnish with whipped cream or topping, chocolate shavings and mini candy canes.

## Second Place

**BLUSHING PEAR COCKTAIL** submitted by Patricia Lucarini, Food & Beverage

Ingredients:

½ cup chilled pear nectar
2 teaspoons grenadine syrup
¾ cup chilled ginger ale

Directions:

(Makes 2 servings)

In a pitcher, combine pear nectar, grenadine syrup and ginger ale. Divide between two glasses. If desired, garnish with pear slices.

## Third Place

**THE BRADFORD** submitted by Brad Lewis, Hotel Operations

Ingredients:

2 oz. orange juice
1 oz. lemon juice
1 oz. cranberry juice
Ginger ale
Dash of Tabasco

Directions:

Mix in tall glass over ice and add slice of lemon.

## Fourth Place

**VIRGIN COSMO** submitted by George Mack, Table Games

Ingredients:

Ocean Spray 100% pomegranate and cranberry juice
Poland Springs sparkling lime water

Directions:

Shake equal parts of both ingredients with ice. Strain into martini glass and serve with wedge of lime.

## Fifth Place

**POMEGRANATE COOLER** submitted by Karen Ptak, DIS Sales & Marketing

Ingredients:

1 cup pomegranate juice
1 cinnamon stick
2 cups sparkling mineral water
Frozen whole cranberries

Directions:

In a saucepan, heat juice to almost boiling. Add cinnamon stick and simmer for 10 minutes. Divide the spiced juice between two tall glasses and add 1 cup sparkling mineral water to each glass. Add ice and garnish with cranberries.