

# COLLEGE-BUDGET COCKTAILS

FAKE A  
FULL BAR  
WITH  
**5**  
INGREDIENTS



It's as simple as a handful of fruit and a dash of sugar to make a decent drink using the well liquor in your freezer. We searched far and wide (actually just around Ames) to bring you advice on how to make a gentlemanly drink - without the top shelf price tag.

by JARED MEISINGER

## SUGAR & MARASCHINO + CHERRIES

There's a reason most bars have that little tray of fruit and no, it isn't for your late night munchies. Garnishes are one of the easiest ways to dress up a drink and overpower that piss-and-gasoline flavor cheap booze tends to have. We're sticking to our favorite five: Lemons, limes, oranges, olives and maraschino cherries.

Most of the time they'll be squeezed or muddled in a drink to release the flavor. Muddling is just smashing the fruit into the

bottom of the glass with a muddling stick. Don't have one? Just bend a spoon.

Another quick fix comes from making your own simple syrup and sour mix. These are essential parts in many cocktails and are a cinch to make.

**SIMPLE SYRUP:** Mix equal parts water and sugar.

**SOUR:** Mix three equal parts of lemon juice, lime juice and simple syrup.

Yeah, that's really it. You're on your way to mixology.

If you want to get real fancy there are also bitters, but buying them made us exceed our meager budget so we said screw it.

When you're deciding what to mix with, put that dollar back in your pocket and save yourself another trip to the pop machine. Aunt Maude's General Manager Brian Gould said mixers are where you should focus if you're working with poor quality stuff. The more



mixers, the less you can taste the alcohol and the less sense it makes to use expensive alcohol. Gould said that if you're going to mask the flavor, you might as well be using the crap stuff anyway. We like the way he thinks.

"There are excellent drinks out there including eggs, dairy, ice cream, etc., that can even be event- or season-specific," Gould said.

When it comes to cocktails, the more ingredients the merrier, ISU instructor of Introduction to Beer, Wine and Spirits [HRI 383], Stewart L. Burger said.

Single ingredient cocktails isolate the taste of cheap booze and are typically the least cost-effective drinks, especially when you're at a bar.

Get crazy experimenting. Hell, use something you can already find in your fridge. Just check the expiration date.

Once you've mixed something you're satisfied with its time to dress your cocktail to impress.

Throw away those damn red cups already. Glassware serves a purpose for the alcohol it holds, and it actually makes a difference.

Stemmed glasses are for drinks without ice, so you keep your paws off where the drink is, keeping it cold longer. Highballs cater to drinks with carbonation and ice. Lowballs are for stronger drinks and rock pours, but we don't recommend drinking cheap booze on the rocks.

Just.. don't.

Do serve your drinks with ice though, Burger said. It gives you more "bang for your buck," not to mention it looks tremendously better.

Tie it all together with a garnish, if it makes sense. Don't go putting an olive in a margarita because that's all you have.

It's ok to go without, it just looks better with. Flip the page to see what we mean.

**Now, who's thirsty?**

## CHEAP BEER

### BEERMOSA

Fill glass 3/4 full with beer, top with OJ

## HAWKEYE VODKA

### LEMON PENNY DROP

2 shots vodka, 2 shots sour+1 shot simple, sugar rim, lemon garnish, serve to girlfriend



## BLACK VELVET

### POOR MAN SLAM

Muddle orange, 3 shots BV + half shot simple syrup



## JUAREZ

### DIY MARGARITAS

Make your own margarita mix with 2 parts sour to 1 part simple syrup, add tequila to taste

## PARAMOUNT RUM

### BROKE HEMINGWAY

1 shot rum, 1 shot cherry juice, half shot simple, squeeze of lime, cherry garnish

## ANYTHING ELSE

### MULES

2 shots topped with ginger beer and a squeeze of lime is enough to cover the most potent of poor alcohol choices

PHOTOGRAPHY  
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