

SUMMERTIME FANTASTIC FOUR

by superherococktails.com

SHOPPING LIST FOR MAKING THESE COCKTAILS

Alcohol: dark rum, white rum, mezcal (*San Cosme recommended*), Triple Sec, Bols Cacao White, Campari, Passoã. De Kuyper Cocoa Bitters (you'll survive without it). Absinthe for other version of Mister Fantastic. Overproof rum for flaming "Flame on!", but you can skip it if you want.

Non-alcoholic: coconut milk, carrot juice, orange juice, lemon juice, red grenadine, Rose's Lime Cordial, simple syrup, ground ginger, Tabasco sauce.

HUMAN TORCH

Pre-dinner aperitif, or for those who like something more fiery.

2 parts carrot juice

1 part red grenadine

1 part Campari

4 parts white rum

few drops of Tabasco sauce

Shake with ice and strain into chilled cocktail glass.

Campari lover version: otherwise the same, but switch ratios of carrot juice and Campari.



INVISIBLE WOMAN

Pre-dinner aperitif

3 parts mezcal

1 part Bols Cocoa White

Shake with ice and strain into smallest stemmed glass you can find, or serve as *schnaps* from a shot glass.



MISTER FANTASTIC

After dinner dessert... it's *sweet*, but with a twist.

3 parts mezcal

3 parts Bols Cacao White

2 parts Blue Curacao

1 part Rose's Lime Cordial

Tablespoon of coconut milk

Dozen drops of De Kyuper Cocoa Bitters

Shake with ice and strain into old fashioned glass filled with ice.

Version 2:

4 parts of Bols White Cocoa

2 parts absinth

1 part Blue Curacao

1 part simple syrup

Tablespoon of coconut milk

Dozen drops of De Kyuper Cocoa Bitters

Shake with ice and strain into old fashioned glass filled with ice.

CLOBBERING TIME

A bit different highball for the poolside

4 parts orange juice

4 parts carrot juice

3 parts Triple Sec

3 parts ginger rum

Shake with ice and strain into highball glass. Garnish with orange wedge.

Manufacturing ginger rum: mix teaspoon of ground ginger to 1 dl (3 1/3 oz) of dark rum. Let it soak for 15-30 min. Filter.



THE THING

Refreshingly sour highball!

2 parts Triple Sec
2 parts carrot juice
2 parts coconut milk
2 parts lemon juice
1 part simple syrup

Shake with ice and strain into highball glass. Serve with cocktail stirrer, since coconut milk might start to separate if you nurse you drink for a long time.

Mocktail version:

1 part lemon juice
1 part carrot juice
1 part coconut milk
1 part simple syrup

Shake with ice and strain into highball glass. Serve with stirrer, as above.

FLAME ON!

When the summer party gets serious...

1 part Passoã

1 part ginger rum

Overproof rum

Shake Passoã and ginger rum with ice and strain into shot glass. Top with overproof rum and ignite. Let it burn for a while, extinguish and SHOOT!

For manufacturing ginger rum, see "Ben Grimm". You can also use ordinary non-ginger dark rum for this drink.
And yes: overproof rum and flaming are also optional.



Be careful with flaming drinks!

Use shot glasses made out of thicker glass to avoid breakage!

If you're already intoxicated it's better to avoid flaming drinks. "Flame on!" is pretty good drink, even without the flames.



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WISHES YOU A NICE SUMMER
PARTY WITH FANTASTIC FOUR!**