

the boozeclues.

A FREE PARTY GUIDE

HALLOWEEN COCKTAIL PARTY

Three cocktails, three candy pairings, and one big-batch punch to keep the evening moving.



THEBOOZECLUES.COM

Four pours. One very good night.

01 / 03

Witches' Brew

Smoky scotch, bright lemon, and a dramatic beet-red finish. Makes one drink.

YOU WILL NEED

- 2 oz Islay scotch
 - 1/2 oz fino sherry
 - 1 oz fresh lemon juice
 - 1/2 oz simple syrup
 - 1/2 oz beet juice
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MAKE IT

- 01** Shake the scotch, sherry, lemon juice, and syrup with ice until cold.
- 02** Strain over fresh ice in a rocks glass. Slowly pour the beet juice on top for a blood-red finish.

CANDY PAIRING

Dark chocolate squares. Their bitterness holds up to the smoke and balances the sweet-tart finish.

RECIPE ADAPTED FROM LIQUOR.COM

02 / 03

Devil's Margarita

A classic sour with a red wine float that makes its own Halloween costume. Makes one drink.

YOU WILL NEED

- 1 1/2 oz blanco tequila
- 1 oz fresh lime juice
- 3/4 oz simple syrup
- 1/2 oz fruity red wine
- Lime wheel, for garnish

MAKE IT

- 01** Shake tequila, lime juice, and syrup with ice. Strain into a chilled cocktail glass.
- 02** Pour the wine slowly over the back of a spoon so it floats on top. Add a lime wheel.

CANDY PAIRING

Sour cherry gummies. Their tart fruit flavor echoes the lime and red wine. Serve in a small dish beside the glass.

RECIPE ADAPTED FROM LIQUOR.COM

03 / 03

Pumpkin Spice Old Fashioned

Bourbon, orange, and real pumpkin syrup for the colder part of the night. Makes one drink.

YOU WILL NEED

- 2 oz bourbon
 - 1/2 oz pumpkin spice syrup (recipe below)
 - 2 dashes orange bitters
 - 1 orange wedge; cinnamon stick to garnish
 - Optional splash of club soda
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MAKE IT

- 01** Muddle the orange wedge with pumpkin syrup and bitters in a rocks glass.
- 02** Add bourbon and a large ice cube. Stir gently; add a splash of soda if desired and garnish with cinnamon.

MAKE THE SYRUP

Simmer 1 cup water with 3/4 cup brown sugar until dissolved. Whisk in 1/3 cup pumpkin puree and 3 tsp pumpkin pie spice; simmer gently 8 minutes. Cool, strain, then stir in 1 tsp vanilla. Refrigerate in a sealed bottle.

CANDY PAIRING

Soft caramel squares. The buttery sweetness picks up the bourbon and pumpkin spice. Offer one or two on the side.

RECIPE ADAPTED FROM LIQUOR.COM

BONUS RECIPE

Midnight Orchard Punch

A cranberry-red punch for roughly 16 small servings. Mix most of it ahead; add the bubbles as guests arrive.

YOU WILL NEED

- 2 cups dark rum
- 5 cups chilled apple cider
- 3 cups chilled cranberry juice
- 1 cup fresh lemon juice
- 1/2 cup cinnamon syrup
- 1 1/2 cups cold water
- 3 cups chilled ginger beer, added last

MAKE IT

- 01** Combine rum, cider, cranberry juice, lemon juice, cinnamon syrup, and water in a large punch bowl or two pitchers. Chill.
- 02** Just before serving, add ginger beer and a large ice block. Stir once and ladle into small cups over ice. Garnish with orange slices if you like.

CANDY PAIRING AND SETUP

Set out cinnamon candies and apple chews in separate bowls. Label the punch; place a nonalcoholic cider-and-ginger-beer pitcher beside it for guests who prefer one.

Hosting tip: keep candy beside the drinks, never floating in the punch.