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It's a One-Two-Three Punch for Fun Summertime Drinks!

By Susie Iventosch





Campfire coffees, with or without alcohol, can warm up a chilly morning.

These fun and refreshing gin and tonics include grapefruit juice, juniper berries and a sprig of fresh rosemary.

tonic for a hot summer evening and this renat The Cooperage in Lafayette. My daughter ordered this drink one evening, and not only was it ley's Irish Cream and used pecan caramel crunch very pretty, but also so refreshing, made with grapefruit, juniper berries and a sprig of fresh rosemary. We added a wedge of lime, but did not include the pretty little flowers they have floating in their cocktail!

One day a few weeks ago, I had an unquenchable thirst after working around the yard, and dis-

my name ... loudly! It was so delicious that we deevening for dessert. We added a little splash of Baifrozen yogurt along with a smattering of candied nuts sprinkled over the top. This is a delicious dessert for a hot summer night!

Now, if you are in the mountains, or if the fog should roll in, then the apropos drink would be something hot ... like a good old San Francisco Irish Coffee. Since I really don't enjoy the taste of aga Peach Recipe Contest, and the recipes look tercovered a bottle of root beer in the refrigerator. I Irish whiskey, we made our campfire coffees with rific. Look for those recipes in our next issue!

Photos Susie Iventosch where's nothing quite like a refreshing gin and almost never drink sodas, but this one was calling a smattering of liqueurs so everyone could pick exactly what they wanted! Some like the traditional dition was inspired by the Spanish Gin and Tonic cided to go ahead and make root beer floats that Irish whiskey or Amaretto, or even Kahlua, but my

> Use Bailey's Coffee Creamer for the younger crowd ... it has no alcohol! Any of these drinks can be made without alcohol and the coffee drinks are also good with a scoop of coffee chocolate-chip frozen yogurt in place of the float of heavy cream.

> favorite is a combination of Bailey's and Kahlua!

We recently received the results from the Mor-

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at

You can find most of the recipes published in the Lamorinda Weekly on our website. **Click Food tab.**

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Grapefruit and Juniper Gin and Tonic

INGREDIENTS (per drink)

1-2 shots of chilled gin (2-3 ounces ... the better the quality, the better the drink!) Juice of ¼ grapefruit Juice of 1/4 lime 4-5 large ice cubes 2-4 ounces tonic water 1 sprig fresh rosemary

- 1 wedge fresh grapefruit
- 1 wedge fresh lime
- 10-plus juniper berries

DIRECTIONS

Place chilled gin in a glass. Add grapefruit and lime juice and stir. Drop ice into the glass and add tonic and stir again. Garnish with grapefruit and lime wedges, rosemary and juniper berries. Bottoms up!

Campfire Coffee

INGREDIENTS (per drink)

4-5 ounces of strong coffee (we use decaf for these)

1 ½ shots of your choice of liqueurs (if you use Irish whiskey, add 1 teaspoon agave syrup to hot coffee and stir well, before adding the whiskey and cream)

2 tablespoons thickened heavy cream (don't whip, just thicken by shaking or beating for a short time)

Cocoa powder for garnish

DIRECTIONS

In a stemmed glass, pour hot coffee (stir in agave syrup now, if you plan to use it along with Irish whiskey). Add your choice of liqueur or non-alcoholic creamer. Spoon thickened cream over the top and dust with cocoa powder.

Root Beer Float INGREDIENTS (per drink)



1-2 scoops of caramel praline crunch frozen yogurt (or your choice of yogurt or ice cream)

1 shot (1.5 oz.) Bailey's Irish Cream (use Bailey's Coffee Creamer for nonalcoholic version)

1/2 shot Amaretto (use 1/4 teaspoon almond extract for non-alcoholic version) 1-2 tablespoons candied nuts, coarsely chopped (cashews or pecans are good) Root beer (4-8 oz.)

DIRECTIONS

In a frosty mug, place 2-3 scoops of frozen vogurt, add Bailey's Irish Cream and Amaretto, (or

1 shot Bailey's Coffee Creamer plus 1/4 teaspoon almond extract for virgin drinks), sprinkle in candied nuts and fill to top with root beer. Serve with a spoon!

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