

Bargain Santa Barbara · Orange County Hikes

The Magazine of Western Living

Sunset

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Secrets for easy and colorful Cottage Gardens

ZION, BRYCE, AND
THE GRAND CANYON

The ultimate
Southwest
road trip

Decorate with
glass tile

Soufflés
made simple

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Garden-party drinks

It's time to move the party outside. No one does that better than Alexandra and Eliot Angle, authors of *Cocktail Parties with a Twist* and co-owners of Aqua Vitae,

OUTDOOR LIVING a Los Angeles-based event and interior design firm (www.aquavitaedesign.com or 323/663-1777). They designed this tasty no-host bar you can use for your next backyard party. "Inviting guests to make their own drinks is a great icebreaker," says Alexandra, "and you aren't stuck behind the bar all evening." —Mary Jo Bowling and Sara Schneider

Decanters

Reuse wine bottles by adding your own labels and filling them with mint-infused syrup or vodka. Fill several ahead, then bring out as needed.

Throws

Drape blankets over chairs for when the evening cools.



YOU WILL NEED:

- A. Mint-infused syrup
- B. Lime juice
- C. Vodka
- D. Fresh mint garnish
- E. Drink recipes
- F. Club soda
- G. Lime garnish

How to mix your own drinks

ALCOHOLIC

SoCal

Fill an 8-ounce glass halfway with ice cubes.
Add 2 tablespoons (1 oz.) fresh-squeezed lime juice and 1 tablespoon (½ oz.) mint-infused syrup.
Stir gently.
Add ¼ cup (2 oz.) vodka.
Garnish with fresh mint sprig.

NON-ALCOHOLIC

Limeade

Fill a 12- to 16-ounce glass halfway with ice cubes.
Add 2 tablespoons (1 oz.) fresh-squeezed lime juice and 1 tablespoon (½ oz.) mint-infused syrup.
Stir gently.
Add ¼ cup (6 oz.) club soda.
Garnish with fresh mint sprig.

MAKE AHEAD:

Mint-infused syrup

In a 3- to 4-quart pan, combine 2 cups **sugar**, 2 cups **water**, and 3 quarts rinsed **fresh mint leaves** (about 4 bunches); stir often over medium-low heat just until simmering. Let stand until cool, about 30 minutes. Pour through a fine strainer into a small pitcher. Chill until cold, about 45 minutes. Makes 3 cups (enough for about 48 drinks; keeps, covered and chilled, up to seven days).

Photocopy this at 200%, trim at dotted rule, and display in a 4- by 5-inch frame.