

Corks & Cuisine



Celebrate July 2009 with these refreshing summer drinks...

Berry Sangria

Alan Sparboe

Executive Chef

- 3 bottles Merlot or red Zinfandel
- 1 bottle sweet white wine
- 2 pints fresh strawberries, sliced
- 1 pint blue-berries, washed
- 1 pint black-berries, washed
- 1 cup peach schnapps
- 1 cup fresh lime juice
- 1 cup grenadine syrup

Mix all together at least four hours before serving. Adjust flavor with simple syrup, if needed. Garnish glass with whole strawberry and make sure some of the berries make it into each glass.

Serves 25



Pomegranate Mojito

Bernard Guillas

Executive Chef

- 4 mint sprigs
- 2 teaspoons sugar
- 1 whole black peppercorn
- Juice of one lime
- 2 ounces light rum
- 1 ounce Pama pomegranate liqueur
- Cracked ice
- 3 ounces pomegranate juice
- Mint sprigs for garnish
- Lime slices for garnish

In a mortar, crush mint, sugar and peppercorn until sugar dissolves. Add lime juice. Transfer mixture to shaker. Add rum, pomegranate liqueur, cracked ice, and pomegranate juice. Shake well. Strain through a fine sieve over cracked ice in a highball glass. Garnish with mint sprig and a slice of lime.



These recipes and many more can be found in the
MSU Billings Foundation Wine & Food Festival 15th Anniversary Cookbook
Available at the Montana State University Billings Foundation, 2615 Virginia Lane, Billings, MT

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