



2024

# A YEAR OF QUARTERLY QUENCHES



SAGENT

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## January – Tea’s Your Friend

When it comes to the New Year, many people resolve to do things better, like eat less, exercise more, and (gulp) abstain from drinking. While we fully support these endeavors, what if the unthinkable happens – a runny nose, a sore throat, or a cold winter day that chills you to your core?! Are you supposed to just roll over and take that kind of abuse? Of course not. Instead, you can sneakily work in this delightful, classic and soothing cocktail, and your bougie friend, Jessica (“Miss I Haven’t Had a Carb in Years”), will be none the wiser. You can Tea’s Your Friend because Tea’s Your Friend! See what we did there?

### INGREDIENTS

- 1-ounce dark rum or bourbon
- 2 teaspoons fresh lemon juice
- 1 tablespoon pure honey
- 1/4 teaspoon apple cider vinegar, optional
- 1/4 cup brewed tea
- Lemon slice

### INSTRUCTIONS

1. Put the honey, lemon juice and apple cider vinegar in a warmed mug.
2. Add hot tea and stir until the honey has dissolved.
3. Add the rum or bourbon, stir, and then finish with a lemon slice.



## February – French Mimosa

On the heels of New Year's Eve, can you believe we still haven't had our fill of champagne? But how to make it relevant as we press on past January 1st?! Well, oohlala do we have the cocktail (or mocktail) for you! We're turning to the City of Love for inspiration and offering up this month's Quarterly Quench, the French Mimosa. Whether you'll be celebrating Valentine's, Gal-entines, or wait, even Pal-entine's Day next month, this drink is sure to get your heart racing and taste buds dancing. It's effortless and delicious in that je-ne-sais-quoi way that only the French can pull off. Don't believe us? Mais oui! Just give it a try, and we promise you will adore it!

### INGREDIENTS

- 1 bottle of champagne
- 4 ounces Chambord
- 8 ounces fresh raspberries

Note: If you're participating in Dry January, try sparkling grape juice and raspberry syrup in lieu of the booze above!

### INSTRUCTIONS

1. Place 1 or 2 raspberries at the bottom of a champagne flute
2. Pour ½-1 ounce Chambord in each glass
3. Top with champagne!

### PRO TIP

If you want to really get luxurious with this cocktail, feel free to throw in a spoonful of raspberry sorbet at the bottom of the cup as well. Then proceed with topping with the Chambord and champagne, and you'll see how creamy and decadent this drink becomes. *Bon Appetit!*





## March – Love at First Bite

Sometimes a thing can be so bad it's good, and so good, it's bad, if you know what I mean. It's the reason we're drawn towards the mysterious, the dark, the unknown. It explains why Bella chose Edward in the end (sorry #TeamJacob fans). And just like the persistent mystique of vampires throughout history, this cocktail will inexplicably draw you in. It's spicy, yet sweet, and before you know it, you're having a second and third, desperate for the twinge of ginger on your lips and the sweetness of cherry on your tongue. Will you sprout fangs? We make no guarantees, but to be sure, you may want to carry some garlic in your pocket when you indulge.

### INGREDIENTS

- Orange wedge and cinnamon/sugar mix for rim
- 2 oz. Fireball whisky
- ¼ oz. grenadine
- 4 oz. ginger ale
- Cinnamon stick for garnish

### DIRECTIONS

1. Prepare your rocks glass by rubbing orange wedge around the rim, then dipping it into cinnamon/sugar mix.
2. Fill a cocktail shaker with ice, then add the Fireball and grenadine.
3. Shake it like a polaroid picture.
4. Strain into your glass, careful not to ruin your rim!
5. Top off with ginger ale and stir to mix.
6. Garnish with a cinnamon stick and drink it like you mean it.



## April – The Green Thumb

Since winter is officially behind us, the time to start planning a garden is here! Planning a garden can be fun, but executing one that actually thrives is another issue altogether. To bring those of us willing to attempt it good gardening luck this year, we bring you the The Green Thumb cocktail. It's literally green and full of garden-inspired ingredients to get us off on the right growing track. Once you make it, be sure to share a toast to the gardening gods and cheers to a weedless summer for good measure. We'll be root-ing for ya! ;)

### INGREDIENTS

- 2 oz. Gin
- ½ oz. St. Germain
- ¾ oz. Fresh lemon juice
- ¾ oz. Simple syrup
- ¼ oz. Midori melon liqueur
- 2 Thick-cut cucumber slices
- 2-3 Basil leaves

### DIRECTIONS

1. Muddle together the cucumber slices and basil leaves in a cocktail shaker.
2. Add the rest of the ingredients and ice and shake well for 10-12 seconds.
3. Double strain into a rocks glass filled with ice, and garnish with a cucumber slice and basil leaf.



## May – Sageñrita

Just in time for Cinco de Mayo, our Sageñrita is a new twist on everyone's classic favorite, only this time, she comes dressed up in your favorite color, Sagent blue. Now, we don't mean to chimi our own changas, but once this Sageñrita starts dancing on your tongue, you might have trouble stopping her. But don't take our word for it (we're nacho mama) ...give the Sageñrita a whirl!

### INGREDIENTS

- Coarse salt
- 1 ½ oz. Tequila
- 1 oz. Blue curaçao
- 1 oz. Freshly squeezed lime juice
- Lime wedge/Orange slice/Cherry for garnish

### INSTRUCTIONS

1. Use a lime wedge to moisten the rim of your margarita glass and dip it in coarse salt.
2. Fill a small shaker with ice.
3. Add the tequila, blue curaçao, and lime juice to the shaker, then shake for about 15 seconds.
4. Fill your glass with fresh ice and strain your drink into the glass.
5. Garnish with one or all the items listed above.
6. Drink and repeat, as necessary.



## June – Splash Dance

Since it's the season of backyard-bonanzas, we thought it best to share this thirst-quenching recipe for a party-size cocktail. This is sure to be a crowd favorite, and the best part is, it's easy-peasy-melon-and-ginger-squeasy. Because really, when it's hot, who wants to be sweating in the kitchen? No. One. So, prepare your pitchers for this fruity, bubbly, and most of all, refreshing libation that will please your palate and make you the talk of the cookout. It's time to make a Splash!

### INGREDIENTS

- 1 cup watermelon chunks
- ½ cup mint
- 3 Tbsp. honey
- 1 lime, quartered
- 3 cups melon balls
- 1 bottle rose wine
- 2 cups ginger ale

### DIRECTIONS

1. Muddle watermelon chunks, mint, honey and lime in a pitcher.
2. Stir in melon balls and wine and chill for 1 hour.
3. Stir in ginger ale and serve over ice.





## July – The Kevin

If you've worked with Sagent for a while, chances are you're familiar with Kevin Marek, Sagent's very own little firecracker and employee for over 20 years. Kevin's beloved by clients and coworkers alike, and is about as All-American, hometown-boy-kind-a-guy as they come. In honor of America's birthday, we proudly present this edition's Quarterly Quench, "The Kevin," a drink refreshing and sweet, and sporting a little blue in honor of the US of A (and Sagent, of course). Because America, baseball, apple pie, and Kevin are all things we can support, no matter your politics. And when you add in some vodka, well, then it's a party, something we've heard Kevin enjoys as well.

### INGREDIENTS

- 2 shots (3 oz) vodka
- 1 shot (1.5 oz) Triple Sec
- 5 oz Blue Raspberry Martini mix (we used Rose's brand)
- Dash of Grenadine (we stuck with Rose's once again)

### INSTRUCTIONS

1. Fill bottom layer of glass with ice, about  $\frac{1}{4}$  of the way.
2. Add vodka and triple sec.
3. Add blue raspberry mix.
4. Gently down the wall of the glass, not the center, add the dash of grenadine. The goal is to add the mix so that the heavier red grenadine sinks to the bottom, the blue mix is in the middle, and the white ice is floating at the top, thus producing a "bomb pop" effect for your all-American Kevin.



## August – Tropic Like It's Hot

If there is a drink that epitomizes summer, this very well maybe it! Tropic Like It's Hot has the refreshing taste of watermelon – a quintessential staple of the summer season – but it also brings the heat, which (duh) summer does, too! This cocktail is one of those tricky ones, too, that is almost toooooo easy to drink and might sneak up on you if you're not careful. So, as you lay adrift a raft in the pool or on a towel taking in your favorite beach read, just be sure you're double fisting some water along with this seasonal libation. You don't want to Tropic TOO Hot...if ya know what I mean. ;)

### INGREDIENTS (serves 2)

- 1 Tbsp. sugar
- 1/2 tsp. finely grated lime zest
- 1 Tbsp. plus 1/8 tsp. kosher salt
- 1 lime wedge
- 6 oz. watermelon juice
- 3 oz. tequila
- 2 oz. fresh lime juice
- 2 oz. triple sec
- 6 thinly sliced jalapeño rounds, divided
- Watermelon wedges and lime rounds, for serving

### INSTRUCTIONS

1. On a shallow plate, combine sugar, lime zest, and 1 tablespoon salt. Rub rims of 2 glasses with lime wedge, then dip rims into sugar mixture to coat, pressing with your fingers to adhere.
2. In a cocktail shaker, combine watermelon juice, tequila, lime juice, and triple sec. Fill shaker with ice, then add 4 jalapeño rounds and remaining 1/8 teaspoon salt. Vigorously shake until outside of shaker is frosty, about 20 seconds.
3. Strain into prepared glasses. Garnish with watermelon wedges, lime rounds, and remaining jalapeño rounds.



## September – Squeeze the Day

Summer may be winding down, as the arrival of Labor Day tells us every year, and it times like these when we truly must Squeeze the Day. This cocktail is perfect for a crowd, so as you celebrate the last days of warmer weather, treat your fellow partygoers to this refreshing citrus treat. Bonus, it has pomegranate juice, which means it's practically a health drink, and the directions are simply to dump all ingredients into a pitcher. Doesn't get much easier to Squeeze the Day, #amiright?

### INGREDIENTS

- 1 12 oz. can frozen limeade
- 3 cups vodka (or your liquor of choice!)
- 3 cups sparkling lemon water
- 4 shots of pomegranate juice
- Mint sprigs and lemon wedges to taste

### INSTRUCTIONS

1. Mix all in pitcher and serve over ice.



## October – The Hocus Pocus

When it comes to alcohol, everyone has their favorite go-to (or 3 if you know what I mean), libation. So how do we create one drink that tantalizes the senses of many? Well, much like the witches of Salem, we concocted a magical potion – combining rum, beer, schnapps, and bitters – that is sure to lift you off your broomstick (or maybe make you fall off it?). And when you add the orange, pumpkin, cinnamon, and sugar flavors of fall, the result is a little “Hocus Pocus” that’ll leave you with goosebumps only the Sanderson sisters could bring about. Are you brave enough to light the black flame candle and whip up this new cocktail?!

### INGREDIENTS

- 1 oz. spiced rum
- 1 oz. butterscotch schnapps (or caramel vodka if you like)
- 1.5 oz. orange juice
- 2-3 drops of bitters
- Pumpkin ale
- Cinnamon, brown sugar, and honey for rim
- Cinnamon stick and pumpkin pie spice for garnish

### INSTRUCTIONS

1. Rim an 8-10 oz. glass with honey by placing a few drops on the rim and dragging it around the edge. Sprinkle cinnamon and brown sugar onto a small plate and roll the rim in it until coated.
2. Fill a cocktail shaker halfway with ice.
3. Add rum, schnapps, orange juice, and bitters to shaker. Shake and strain into a rimmed glass with ice.
4. Top with pumpkin ale and garnish with a sprinkle of pumpkin pie spice and a cinnamon stick (if you’re feelin’ fancy).



## November – Pilgrims' Punch

The Nina, the Pinta, the Santa Maria,

If you need a fall drink, we got an idea!

Just follow the recipe that we have below.

At Thanksgiving, you'll be the star of the show!

With apples, and oranges, and cinannom to boot,

We promise your party will surely be a hoot!

So get out your punch bowl without any delay,

And be ready to have the best Thanksgiving Day!

### INGREDIENTS

- 8 cups apple cider
- 1 (750 ml.) bottle of dry hard cider (such as Farnum Hill's Dooryard)
- 3 (12-oz.) bottles of ginger beer (such as Reed's)
- 1 1/2 cups whiskey (such as Jameson)
- Juice of one lemon
- Several dashes orange bitters
- 1 orange sliced into rounds, for garnish
- Cinnamon sticks, for garnish

### DIRECTIONS

1. Combine the ciders, ginger beer, whiskey, lemon juice, and bitters in a large punch bowl or pitcher. Stir to combine.
2. Top with orange slices and cinnamon sticks. Ladle into ice-filled punch glasses.





## December – Dara the Explorer

It's a bird, it's a plane, no wait! It's Dara the Explorer, and she's leading Fintech into the future! In honor of this trailblazer, we've come up with an out-of-this-world, cosmically Sagent blue cocktail. It's daring and unique, yet refined and sophisticated, much like its namesake, Dara. Plus, with champagne to top it, it's a drink made for celebrating, which is exactly what the universe calls for when we boldly enter a new frontier. Don't be afraid to embrace the spirit of Dara today!

### INGREDIENTS

- $\frac{3}{4}$  oz. gin
- $\frac{3}{4}$  oz. creme de violette
- $\frac{1}{4}$  oz. blue curaçao
- $\frac{1}{4}$  oz. lemon juice
- 3 oz. Champagne, chilled, to top
- Edible silver powder (optional garnish)

### DIRECTIONS

1. Add the gin, crème de violette, blue curaçao and lemon juice to a mixing glass with ice and stir until well-chilled.
2. Strain into a Champagne flute, and top with the Champagne.
3. Garnish with a light dusting of edible silver powder.