



A RANGE OF HERITAGE IRISH POTEENS

TRIPLE AND QUADRUPLED-DISTILLED

COCKTAIL LIST

60% vol. (120 US Proof) Triple-Distilled Farmers Strength

is also used as a contemporary clear cocktail base that can be substituted for Absinthe, Bacardi, Brandy, Cachaça, Gin, Tequila, Vodka or Whiskey in any cocktail recipe.

In 2003 Farmers Strength was the only Irish Spirit at the International Wine & Spirit Competition to be awarded a GOLD medal.

Leigh Miller, twice World Flair Bartending Champion and a TGI Fridays Bartending Champion created the following cocktails showing Knockeen Hills versatility.

AFTER 12

Poteen 1 1/4oz., 3/4oz. peppermint, 3 chocolate cookies, 2 scoops of vanilla ice cream, 1/2 scoop crushed ice. Serve in tall wine glass and blend well.

IRISH NUT

Poteen 1oz., 1/2oz. Frangelico, 1/2oz. Tia Maria, 2 scoops of vanilla ice cream, 1/2 scoop crushed ice. Serve in tall wine glass and blend well.

IRISH ORANGE MARGARITA

Poteen 1oz., 1/4oz. Grand Marnier, 1/4oz. Cointreau, 1/2oz. fresh orange, 1/4tsp. sugar, 1/2 egg white (or use sweet and sour mix). Serve in chilled cocktail glass, top up with champagne, sugar rim and orange twist.

IRISH PLATINUM MARGARITA

Poteen 1oz., 1/4oz. Grand Marnier, 1/4oz Cointreau, 1/2oz. fresh lime, 1/2oz. fresh lemon, 1/4tsp. sugar, 1/2 egg white (or sweet and sour mix). Serve in chilled cocktail glass, top up with champagne, salt rim and lime twist.

IRISH TART

Poteen 1 1/4oz., 2oz. fresh strawberries, 1oz. chocolate sauce, 2 scoops of vanilla ice cream, 1/2 scoop crushed ice. Serve in tall wine glass and blend well.

LEPRECHAUN

Poteen 1 1/4oz., 1/2 lime, 2oz. apple juice, 2oz. ginger ale. Served in a 14 oz. glass filled with ice and a lime wedge.

For more cocktails: www.irish-poteen.com/poteen_cocktails

NOSE

Densely fruity, citrus zest, with a hint of vanilla, which mingles with rich summer fruit aromas, at various times melon, pear drops, grapefruit, raspberry and boiled sweets emerge.

FINISH

Long, lingering and warming, with a dry and spicy tail.

CONTACT DETAILS:

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The following cocktails are referred to as light and easy, due to their ease of making and that the ingredients are usually to hand or very easy to obtain.

ASSUMPTA'S KISS

Knockeen Hills Poteen Gold Strength 70% ABV 1 measure, Irish Cream Liqueur 1 measure, Cointreau or Triple Sec 1 measure. Shake well with plenty of ice, strain into a martini glass and serve ferociously cold garnished with a sprig of mint.

BALLYBRICKEN BAILEY'S

Poteen 1 measure, Bailey's 3 measures. Add crushed ice and serve in a 10oz highball glass.

BLARNEY BLUE ICE

Poteen 1 measure, Blue Curacao 1 measure, pineapple top up. Serve in a 10oz glass.

DONGAL COOLER

Poteen 1 measure, cranberry juice 1 measure, orange juice 2 measures. Serve in a 10oz glass.

EMERALD ISLE

Poteen 1 measure, Bailey's Irish Cream 2 measures, Brandy 1 measure, Creme de Menthe 1 1/2 measures, Tia Maria 1 measure, place in a shaker with ice, shake vigorously, and serve in a 10oz glass.

LEPRECHAUN

Poteen 1 1/4oz., 1/2 lime, 2oz. apple juice, 2oz. ginger ale. Served in a 14 oz. glass filled with ice and a lime wedge.

IRISH HIGHLAND BULL

Poteen 1 measure, Scotch 1 measure, Drambuie 1 measure, Red Bull 1 can.

MOONSHINE MORNING WITH THE LEPRACHAUNS

Poteen 1oz, Bailey's Irish Cream 1oz, cherry brandy 2 teaspoons, cold strong coffee 3oz. Serve in a tall glass almost filled with crushed ice, and stir well.

PADDY'S SURPRISE

Poteen 1 measure, Cointreau 1 measure, Vodka 1 measure. Top up with Orange juice and a splash of bitters and cascade with blackcurrant.