

I Now Pronounce You...

Delicious!

By Elyse Glickman



A great wedding reception cocktail need not be heavy on spirits to be big on flavor and impact. Top mixologists show you how to put your great taste on display

No matter when a wedding is staged, especially in Las Vegas, it is never complete without a toast to the bride and groom. As mixology (the culinary art of cocktail-making) is now en vogue, traditional Champagne is being replaced with special signature wedding cocktails created for the couple.

Toasting the couple should be as extraordinary as other parts of the wedding, including the dress, flower arrangements, the venue and the food.

When developing the perfect signature cocktail for any wedding, the most important consideration should be the seasonality of the ingredients, according to Armando Rosario, director of mixology at Southern Wine & Spirits of Nevada.

"Once you know what's in season, it is also important to consider each of your own flavor preferences, as well as the theme and décor of the wedding," advises Rosario. "The name of the cocktail should bring out the personality of the bride and groom by considering their likes and sharing in the joy of the wedding day. The signature cocktail should be an extension of the event, tying things together."

The following recipes were developed by Rosario for a wedding recently featured on the TLC Network Wedding Show, "Happily Ever Faster," which puts his emphasis on fresh ingredients up for a toast.

Pear...fect Day

2 oz. Absolut Pears vodka
1 oz. fresh lime juice
1 oz. Rock Candy syrup
2 slices of pear

In mixing glass, muddle pear with lime juice and rock candy. Add vodka, shake all ingredients and strain into cocktail glass. Garnish with a pear slice.

Bliss Thyme

1 1/2 oz. Patron Silver tequila
1/2 oz. Patron Citronge Orange liqueur
1 oz. freshly squeezed lime juice
1/2 oz. Agave Nectar
4 fresh blackberries
1 sprig of thyme

In glass shaker, muddle blackberries and thyme with lime juice, add tequila, Citronge and Agave Nectar. Shake and strain into a rocks glass with fresh ice. Garnish with a sprig of thyme and three blackberries.

In glass shaker muddle Blueberries with Lemon Juice, add Simple Syrup and Water, shake and strain into a rocks glass with fresh ice. Garnish with three blueberries and a mint leaf.