

PARTY YUCCA

“There’s a trick to this drink. Holding onto the grass will keep you from falling off the earth.” - Anonymous

Abhh...yucca...revered staple of college bashes, old standby for long weekends at the beach house, and classy alternative for the tractor-trailer-pull pre-funk. If you and your friends haven’t spent a boisterous 25 minutes shaking a huge vodka filled jar waiting for sugar to dissolve, then you’ve never truly experienced yucca. Along those same lines, if you and your friends have hit the point in the evening where you no longer have the wherewithal to shake a huge vodka-filled jar, you should probably switch to white wine spritzers.

Ingredients:

6	Lemons
6	Limes
2 Cups	Sugar
1 Bottle	New Deal Vodka or Portland 88 Vodka
	Bagged ice
	Large, wide-mouthed jar, at least 1 gallon, with lid

Directions:

1. Squeeze juice from lemon and lime halves into the jar.
2. Add sugar.
3. Add ice, almost to fill jar.
4. Pour bottle of New Deal or Portland 88 Vodka over the ice.
5. Tighten lid well, and wrap jar in a towel.
6. Shake the jar vigorously for at least 20 minutes. This is a group undertaking.
7. Peel away the towel, open the jar, and pour into any waiting glass.

