

DEAD-ON PARTY DRINKS

FROM 6 FEET UNDER



HACK & HASH

YEAR
OF THE

ZOMBIE

A HALLOWEEN MESSAGE OF GRAVE IMPORTANCE

It's the Year of the Zombie and although they're dead, that doesn't mean they don't know how to throw a Halloween party. Zombies have traveled around the world and across continents to unearth libations we'd like to share with you. **It's time to get the party started.**



GORY GARNISHES



...after the drinks were made the zombies looked at each other and agreed they needed something extra.

They put their skulls together to create a couple of gross garnishes so you can enjoy your beverages even more.

LAB RAT

Screams of e-e-e-k are guaranteed with delightfully repulsive, mini chocolate rodents. These cute little scampers were captured in homes, gutters and other sizzly squalid locations and chocolated for the perfect chaser to any drink.

INGREDIENTS

- 12 Drained Maraschino Cherries with stems
- 12 White Chocolate Hershey's Kisses
- ¾ cup White Cocoa Candy Melts
- 24 Almond Slices
- Red Cake Decorating Gel

DIRECTIONS

Heat white cocoa candy chips in small bowl by microwaving for 30 seconds stirring and repeating until melted.

Hold cherry by stem and dip in chocolate making sure to get complete coverage. Place bottom of cherry against bottom of Hershey's Kiss and place on wax paper. Gently insert 2 almond slices between the cherry and the kiss to create ears.

Refrigerate for 5 minutes allowing to cool and set. Then finish with two dots of red cake decorating gel for eyes.



BLOODY BAT-A-LICIOUS

Who doesn't love a bloodthirsty bat? This is the garnish everyone can sink their fangs into. Enjoy the classic combination of meat and sweet and invite others to suck one down.

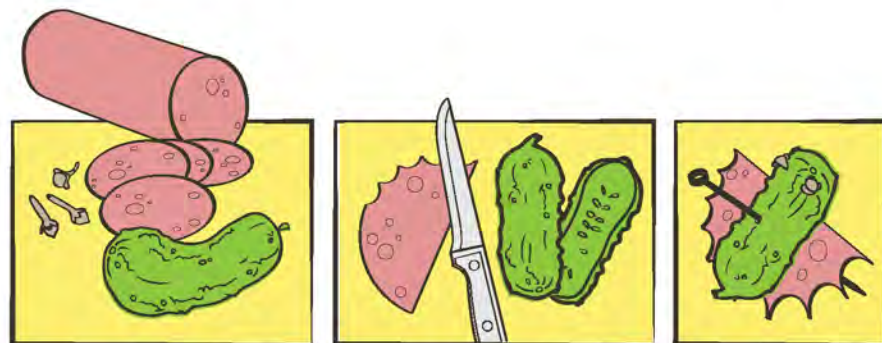
INGREDIENTS

- Salami
- Miniature Circle Cookie Cutter (or knife)
- Gherkin Pickles
- Cloves
- Wooden Skewers

DIRECTIONS

Cut 1/4-inch-thick slices of salami for wings. Using a miniature circle cookie cutter, press half circles along the curved edge of the salami (or cut with a knife).

Slice gherkin pickle in half. Press the stems of whole cloves into the wide end of the gherkin for eyes and push the wings and the body onto a skewer.



ZOMBIE INSPIRED

DARE TO SHARE

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TOXIC WASTED

This drink has an aromatic refreshing blue sludge that's irresistible. The best thing about it is that humans (those who aren't dead like zombies) continue to produce it. It's not only pernicious, but pretty too.

INGREDIENTS

- ¾ oz Captain Morgan Spiced Rum
- ¾ oz Light Rum
- ½ oz Blue Curacao
- 1 ¾ oz Sour Mix
- 3 drops Grenadine

DIRECTIONS

Fill a cocktail shaker with ice. Pour in all ingredients except for grenadine. Shake well and strain into an old-fashioned glass. Drip grenadine over ice.

DEAD & GONE

Stylish in basic black, a definite zombie favorite. And taste? Think deadly with a hint of sweetness.

INGREDIENTS

- 1 ½ oz Black Vodka
- 1 ½ oz Cherry Juice (100% real juice)
- 1 oz Triple Sec
- ½ oz Maraschino Cherry (syrup in cherry jar)

DIRECTIONS

Fill a cocktail shaker with ice. Pour in all ingredients except for grenadine. Shake well and strain into martini glass.



PIRED DRINKS

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GANGRENE

A salute to blood-loving zombies everywhere. Some mistakenly believe gangrene is the result of insufficient blood supply, but it's really a lime-infused refreshing drink that's perfect for every gang in gorgeous green.

INGREDIENTS

2 oz. Rose's Lime Juice
2 oz. Gin
Lime Wedge

DIRECTIONS

Fill a glass with ice. Add the gin and Rose's lime juice and stir gently.
Garnish with a slice of lime.

BURIED ALIVE

Unearthed from deep down under, Buried Alive is homage to life and death. Vivid green-as-grass contrasts beautifully with a dirt-brown grime dug up from only the best graveyards. It's the kind of drink humans and zombies can enjoy together.

INGREDIENTS

½ oz Vodka
½ oz Dark Crème de Cacao
½ oz Crème de Menthe

DIRECTIONS

Shake vodka and Dark Crème de Cacao with ice in a cocktail shaker. Pour into a chilled shot glass. Top with Crème de Menthe pouring slowly over spoon back or down side of shot glass to create layers.

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