

Tio Pepe Cocktails

Rebujito: Andalusian Sparkling Pale Sherry (with lemonade)

From: <http://beverage-recipes.suite101.com>

"This extra refreshing summer time drink is popular at Adalucia's Feria, or festival. In the heat, locals tend to avoid drinking straight sherry due to its high alcohol content, and Rebujito is the perfect compromise. To prepare Rebujito, a good Spanish fino or manzanilla wine, such as Tio Pepe, is necessary."

Method:

Simply combine:

1 part Tio Pepe

1 part Light sparkling lemonade

Like with most cocktails, proportions can change according to taste. This drink should be served cold.

Rebujito (with 7-Up)

From: Cato Vito

"In Jerez, at the [Feria del Caballo](#), the Rebujito is usually made in a jug with a half-bottle [Tio Pepe](#) and 7-Up...It's pretty good with a bit of lemon garnish but the drink is just as satisfying without it."

Method:

Combine

1 part Tio Pepe

1 part 7-Up

Lots of ice

1:1 is the favored ratio, but experiment with proportions according to individual taste.

Canary Flip

From: www.in-the-spirit.co.uk

Method:

2 parts Warninks Advocaat

2 parts Tio Pepe

0.75 part Lemon Juice

Shake all ingredients with ice and strain into a Martini glass. Garnish with lemon twist.

Rock

From: www.familyoven.com

Method:

1 oz. Lemon Liqueur

1 oz. Tio Pepe

1 oz. Vodka

Shake with ice and strain into a cocktail glass. Garnish with a lemon or lime twist.

Flame of Love

From: www.1001cocktails.com

Method:

1/2 oz Tio Pepe

1 1/2 oz vodka

Swirl the sherry in an old-fashioned glass to coat. Add vodka, garnish with orange peel, and serve.

Adonis

From: www.robwest.com

Traditional style cocktail, a perfect aperitif.

Method:

- 2 shots Tio Pepe
- 1 shot Sweet vermouth
- 2 dashes Fee Brothers orange bitters

Stir the ingredients with ice and strain into chilled glass. Garnish with orange zest twist.

Bartender's Martini

From: www.robwest.com

A fantastic aperitif.

Method:

- 1 shot Plymouth gin
- 1 shot Tio Pepe
- 1 shot Dubonnet Red
- 1 shot Dry vermouth
- 1/2 shot Grand Marnier

Shake ingredients with ice and fine strain into a chilled glass. Garnish with orange zest twist.

Dolores

From: www.robwest.com

Old style cocktail, perfect as an aperitif.

Method:

- 2 shots Aged rum
- 2 shots Dubonnet Red
- 1 shot Tio Pepe

Shake ingredients with ice and fine strain into a chilled glass. Garnish with lemon zest twist.

Fino Mandrino Martini

From: The Sherry Council of America

Method:

- 2 oz. Absolut Mandarin Vodka
- 1/2 oz. Grand Marnier
- 1 oz. Tio Pepe

Pour over ice in mixing glass. Shake and strain, chilled, with orange twist.

Screwed-Up Sherry

From: The Sherry Council of America

Method:

- 2 oz. Tio Pepe
- 1 oz. Grand Marnier
- Fresh Orange Juice

Add Tio Pepe and Grand Mariner to glass with ice, pour orange juice on top. Garnish with orange slice.

Solera 1847 Cocktail

Kalimotxo

Method:

1 part Solera 1847

1 part Coca Cola (or other coke)

Ice

Pour Solera 1847 over ice in glass, top with coke, add lemon wedge for garnish.