

Corner Store Cocktail Cabinet Getting pissed in the Philippine provinces

A free eBook from Philippines Lifestyle News



A Philippines Lifestyle Guide

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About the Author

Dave Bramovich is a part owner of [Philippines Lifestyle News](http://www.philippineslifestyle.com), a website dedicated to keeping foreigners up to speed on what is going on in the country as well as providing information on the expat lifestyle.

He has been in the Philippines this time for 3 years and has also spent extended periods of time living and working in Malaysia, Hong Kong, Singapore and Cambodia.

One of the eternal frustrations of being in the provinces in many South East Asian countries is a lack of access to the comforts of home. If they are available they can be prohibitively expensive.

This eBook is designed as a light hearted guide to some interesting ideas that foreigners can use to “mix things up” a little and take a break from the monotony that is Red Horse when they feel like a tipple.



Drinking irresponsibly

Getting pissed in the Philippines is, as everyone who lives here knows, is not only extremely easy but just about a national pass time.

The issue is variety. Any foreigner living in a provincial town is going to find his access to lethal spirits very easy.

His access to any mixers other than the usual coke, sprite and royal offering at the local sari sari store is somewhat more difficult. His access to a cocktail bar... most probably non-existent.

The reason I set out to write this book is that, over the years I've been living here I've come up with a number of cocktails that are very drinkable and can be assembled from readily available ingredients.

I have a fruit and veg market a 10 minute walk from my house and a sari sari store directly over the road. There is nothing in this book that cannot be put together by anyone who has similar access.

I've worked with three core spirits. Those being Emperador Brandy, Ginebra San Miguel and Tanduay Rum.

I've also worked with 2 commonly available beers. San Miguel Pale Pilsen and San Miguel Light. Pale Pilsen could be substituted for Red Horse depending on availability and preference.

Many of the cocktails in this book are based on the classics (names changed to protect the hungover) but with a local twist. Things like limes are not available where I am as an example, so I've used a combination of calamansi with a squeeze of lemon for bite in recipes that require lime juice.

Tools of the drunkard

While a blender, cocktail shaker and various other accoutrements are handy, they're far from necessary. All of these recipes can be prepared without anything special.

Some of the fruit recipes do call for blending, but a well behaved assistant with strong arms, plenty of time on her hands and a fork and bowl can get around that most of the time. You may also need her to be able to climb a coconut tree depending on your proximity to an appropriate vendor.

A large glass and a clean hand can easily solve the shaker problem too. If you need little umbrellas then... I'm so sorry. So without further delay let's get on the piss!

Brandy based cocktails



Horse's Neck

Drink:

1 part Emperador Brandy
3 parts ginger syrup
A squeeze of fresh lemon juice

Ginger Syrup:

Large ginger root
2 liters potable water
1 tablespoon muscovado sugar.

Method:

Drink:

This refreshing summer drink is traditionally made with dry ginger ale this stuff can be hard to come by if you're out in the provinces. My solution? Home made Ginger syrup (see below). Combine all elements in a drinking glass (over ice if the syrup is not already chilled) and enjoy. The traditional version of this drink is served with a curled lemon rind in the glass.

Ginger Syrup:

Grate a large ginger root into a pot and cover with 2 liters of drinking water, add a tablespoon of muscovado sugar. Bring to the boil then simmer for 10-15 minutes. Strain, let cool then keep in the fridge.

C2D2



Ingredients:

1 small bottle of C2 Iced Tea
Double shot of Emperor Brandy
Ice

Method:

A great way to spice up a bottle of iced tea. Just fill a tall glass with ice, drop a double shot of Emperor brandy in then top off with your favourite flavour of C2 iced tea. If you're in need of a sly sharpener you can also just tip some of the C2 out of the bottle and replace with Brandy.

The Philippines Islands Iced Tea



Ingredients:

1 shot Ginebra San Miguel
1 shot Tanduay dark Rum
1 shot Emperador Brandy
Juice of half a lemon
1 teaspoon muscovado sugar
A splash of coke
Ice

Method:

This is my take on the classic Long Island Iced Tea, obviously things like triple sec and tequila aren't available here so I've excluded them. It still does a very good job of nailing you to the floor. Add the ice to a tall glass and pour in the spirits. Squeeze the lemon and top off with coca cola.

Gin based cocktails



Calamansi Gimlet

Ingredients:

30 ml Calamansi Juice
Squeeze of lemon
60 ml Ginebra San Miguel

Method:

This drink was originally invented as a way to get sailors to eat their limes and avoid the dreaded scurvy. As limes are not always readily available in the local market I've replaced the lime juice with Calamansi and lemon.

Combine Ginebra and Calamansi juice in a glass and enjoy the Philippines corner store version of this classic cocktail.



Green Mango Tango

Ingredients:

- 1 Sliced green mango
- 1 teaspoon alamang
- Squeeze of lemon juice
- Ice
- 2 shots of Ginebra San Miguel

Method:

It's traditional to eat green mango with alamang (shrimp paste) in the Philippines. It makes a great accompaniment to just about any kind of drinking and the fresh, tangy flavor of the young mangoes combined with the saltiness of the alamang go really well with Ginebra. I can't stand Ginebra straight so I came with an idea one day to create a green mango, ginebra and alamang cocktail.

Put the mango in a glass with the alamang and ice and pop 2 nips of Ginebra over the top. Squeeze some lemon in and leave it to soak for a while and let the flavors combine then drink irresponsibly.

The Camel



Ingredients:

Tall glass of water

1 sachet Kopiko Brown coffee

1 sachet Melon or Mango cordial powder

1 2x2 Ginebra bottle

Method:

Dissolve both the coffee mix and the cordial mix in the water and pour into a jug over ice. Add an entire bottle of 2x2, give it a shake and pour into glasses.

The George Martin

Ingredients:

The juice of one lemon
2 shots of Ginebra San Miguel
300ml Sprite

Method:

This is a Sari Sari take on the classic Tom Collins which, instead of sprite, uses soda water and sugar syrup. Combine the liquids and pour over ice for a refreshingly lethal summer cooler.

Mango Mash

Ingredients:

Ginebra San Miguel
3 fresh mangoes
Crushed Ice

Method:

You'll need a blender (or some other way to pulverise the mangoes). Peel and remove the stone from the mangoes then puree, combine with the crushed ice and add 2-3 shots of Ginebra depending on how much fun you plan to have. A great summer cooler.

Rum Based Cocktails



Pinatubo Punch

Ingredients:

1 bottle Tanduay Rum
1 large can of Pineapple Chunks
Sprig of mint
Ice

Equipment:

Blender (optional)
Jug large enough to hold 2 litres

Method:

If you're going to use a blender then add the rum, mint and canned pineapple (including juice) to the blender and blitz it until well blended then pour over ice.

For the non-blended version simply combine all the ingredients in a jug and leave to sit for 5-10 minutes so the mint has a chance to do its thing.

The Pinanduay

Ingredients:

Tanduay white rum

Fresh pineapple

Ice

Method:

Peel and cut the pineapple into chunks small enough to fit easily into a tall glass. Combine with crushed ice and fill the glass with the fruit and ice combination. Pour over the white Tanduay rum.

The idea with this drink is to use the same pineapple when you refill the glass. At the end of your session you're left with a sweet and extremely alcoholic fruit treat for desert.

The Pinaycolada

Ingredients:

One part Tanduay White Rum

3 parts coconut milk

3 parts pineapple juice

Ice



Method:

Combine the ingredients in a shaker (if you, like most people, don't own a cocktail shaker you can use a tall glass and a clean hand). Shake and pour into a glass. This can optionally be garnished with a wedge of pineapple.

Palawan Punch

Ingredients:

1 fresh green coconut
The juice of 2 Calamansi
Tanduay Rum
1 teaspoon muscovado sugar
Ice

Method:

Open the Coconut and add the calamansi juice, as much rum as will fit and the ice.

Drop a teaspoon of muscovado in if you want to sweeten the drink a little. Drink from the Coconut.

Beer Based Cocktails



Beer Punch



Ingredients:

- 6 bottles of San Miguel Light, chilled
- 1 large bottle of sprite
- 3 cans of pineapple juice
- 6 Calamansi
- 2 Lemons (sliced)

Method:

In a large bowl (a clean plastic bucket will work too) combine the San Miguel Light, lemonade and pineapple juice with some ice. Wash the Calamansi and slice in half then add this to the mix with the lemon slices. Ladle into glasses and enjoy.

The Beermansi

Ingredients:

Drink:

1 cold bottle of either San Miguel Pale or Light

1/3 cup Calamansi juice

Squeeze of lemon

1/3 cup ginger syrup

Ginger syrup:

Large ginger root

2 liters potable water

1 tablespoon muscovado sugar.

Method:

This is based on a classic Cuban cocktail called the Bull's Eye. Combine the ingredients in a tall glass with ice and kick back and enjoy.

Ginger Syrup:

Grate a large ginger root into a pot and cover with 2 liters of drinking water, add a tablespoon of muscovado sugar. Bring to the boil then simmer for 10-15 minutes. Strain, let cool then keep in the fridge.

The Chelada

Ingredients:

1 bottle San Miguel Light
Quarter of a cup of Calamansi Juice
Squeeze of lemon
Ice

Method:

Moisten the rim of a glass and coat it with salt, add the calamansi juice, squeeze of lemon and ice then top off with San Miguel Light.

Classic Shandy

1 bottle San Miguel Pale Pilsen
1/3 cup Sprite

Method:

Combine Sprite and beer in glass and enjoy. This can be a great kick starter if you're feeling a little ordinary and can't quite face a beer. A couple of these and your engine will be running again.

The Leg Opener



Ingredients:

1 shot of Ginebra San Miguel

1 bottle of San Miguel Light

Squeeze of lemon juice

Method:

Put a nip of Ginebra in the bottom of a glass, add a squeeze of lemon and top off with light beer. She'll never notice the extra kick and, in the words of Ogden Nash "Candy is dandy but liquor is quicker!"

Hot to trot

Ingredients:

1 bottle of San Miguel Pale Pilsen

¼ teaspoon chili powder

⅓ cup of calamansi juice

2 ½ teaspoons of sugar

¼ teaspoon coarse sea salt

Squeeze of lemon

Method:

Combine all the ingredients in a tall glass and enjoy. If you want to turn up the heat you can increase the chili powder.

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