

NAKED TWISTER



*The Official
West Coast Blender Party
Recipe Book*

THE BLENDER BASH

a brief history

Yakudoshi are the years of calamity. This is a Japanese belief that people at the ages of yakudoshi are likely to experience misfortunes or illness. It is generally believed that men's yakudoshi are the ages 25, 42 and 61, and for women 19, 33 and 37, though there are local and historical variations. One's yakudoshi is measured by adding one to the actual age.

The ages of 42 for men and 33 for women are considered to be particularly bad years, honyaku (great calamity). This is probably because the numbers 42 and 33 are phonetically unlucky numbers.

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42 can be pronounced “shi-ni” which is homophonous with the word “to death,” and 33, when pronounced as “sanzan” means “hard”, “terrible”, or “disastrous”. When reaching yakudoshi, many people go to Shinto shrines for exorcism (yakubarai). Although this is just a superstition, it may not be improbable because people seem to go through hard times with their health or jobs around these ages.

Many people are also aware that the years preceding and following a major yakudoshi are yakudoshi years too. The year before yakudoshi is called maeyaku, while the year after is called atoyaku.

During *yakudoshi* there is a strict observance of visiting temples and acquiring adequate amulets for protection and to ward off evil, with petitions to deities known as *gankake*. Like all observances against misfortune, they start with the

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making of presentations of folded papers to deities and finish with a celebration of longevity in the form of festivals, when auspicious foods are given to the *yakudoshi* people to mark the end of the crises. In general, *yakudoshi* are perceived as ‘*shikata ga nai*’ (things that can’t be helped). All misfortune during the year is blamed on them and people are advised not to start a new business at that time.

What the hell does this have to do with blender drinks?

The ancient beliefs and traditions of the Japanese have slowly filtered through western culture, and distilled into a real good reason to have a party. Or, just a reason to have a party; what more can we ask for? The first annual blender bash took place in August, 2002 in Richmond, California. Four blenders, two barbeques, a blues band, a solo violinist, and a mirror ball, created one good time, and at least a years worth of

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stories. Someone turned 33, or 34, or something, and many evil spirits were banished by a Waring Classic® in full song.

What follows is the recipes that were originally compiled for the party. Ensconced in the plastic covered sheets of a 3-ring notebook, this collection has offered many a joyous reveler, something different, every time they visited the bar. If you have a blender, this is the piece that makes it complete.

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stuff you need...

*at least one
quality blender*



Anisette

Bananas

Bitters

Blue Curacao

Bourbon

Brandy

Brown Sugar

Cherries for garnish

Club Soda

Cranberry Juice

Cream

Cream of Coconut

Crème de Menthe

Crème de Cacao (Dark)

Crème de Cacao (White)

Crushed Ice

Eggs

Frozen Fruit in Syrup

Frozen Orange Juice Concentrate

Galliano
Gin
Grapefruit Juice
Grenadine
Guava Nectar
Half & Half
Honey
Kahlúa
Lemon Juice
Lime Juice
Lime Slices for garnish
Mint Leaves
Orange Flower Water
Orange Juice
Orange Slices
Orgeat
Passion Fruit Syrup
Pineapple Juice
Pineapple Slices for garnish
Powdered Sugar
Rum (Light)
Rum (Golden)
Rum (Dark)
Rum (Spiced)
Rum (151 Proof)
Sour Mix
Sugar
Tequila
Triple Sec
Vanilla Ice Cream
Vodka



TIPS

Crushed Ice means Crushed Ice.

Use fruit frozen IN SYRUP, or add sugar to the drinks.

Floating 151 on any drink is dangerous.

Clean sheets on the spare room bed make your guests feel at home.

Nothing says party like a mirror ball.

Have enough tequila.





ANNA'S BANANA

6 oz Vodka

4 oz Lime Juice

2 Bananas

4 tsp Honey or Orgeat

2 c Crushed Ice

Lime Slices

Process all except Lime Slices at medium speed until smooth—approx. 15 seconds. Garnish with Lime Slices.

Yield: 4 Drinks



BLIZZARD

12 oz Bourbon

4 oz Cranberry Juice

2 oz Lemon Juice

4 Tbsp Sugar

2 c Crushed Ice

Process at medium speed until smooth—
approx. 20 seconds.

Yield: 4 Drinks



BLUE HAWAIIAN

4 oz Light Rum

4 oz Blue Curacao

4 oz Cream of Coconut (2 oz if using concentrate)

8 oz Pineapple Juice

4 c Crushed Ice

Cherries and Pineapple Slices

Process all except Cherries and Pineapple Slices at medium speed until smooth—approx. 15 seconds. Garnish with Cherries and Pineapple Slices.

Yield: 4 Drinks



BUSHWACKER

8 oz Half & Half

6 oz Kahlua

6 oz Cream of Coconut (3 oz if using concentrate)

3 oz Light Rum

2 oz Dark Crème de Cacao

4 c Crushed Ice

Process at medium speed until smooth—
approx. 15 seconds.



CARA SPOSA

4 oz Kahlua

4 oz Triple Sec

2 oz Cream

2 c Crushed Ice

Process at medium speed until smooth—
approx. 15 seconds.

Yield: 4 Drinks



CREAMY LONDON FOG

4 oz Crème de Menthe

4 oz Anisette

2 c Vanilla Ice Cream

Process at medium speed until smooth—
approx. 15 seconds.

Yield: 4 Drinks



CREAMY SCREWDRIVER

8 oz Vodka

24 oz Orange Juice

4 Egg Yolks

4 tsp Sugar

2 c Crushed Ice

Orange Slices

Process all except Orange Slices at medium speed until smooth—approx. 15 seconds. Garnish with Oranges.

Yield: 4 Drinks



DAIQUIRI *

6 oz Light Rum

2 oz Triple Sec

3 oz Lime Juice

4 tsp Powdered Sugar

4 c Crushed Ice

Lime Slices

Process all except Lime Slices at medium speed until smooth—approx. 15 seconds. Garnish with Lime.

Yield: 4 Drinks

*For Frozen Fruit Daiquiri, add 2 c Frozen Fruit



DREAMSICLE *

8 oz Frozen Orange Juice Concentrate

6 oz Gin

4 oz Triple Sec

2 c Vanilla Ice Cream

2 c Crushed Ice

Orange Slices

Process all except Orange Slices at medium speed until smooth—approx. 15 seconds. Garnish with Oranges.

Yield: 4 Drinks

*For Virgin Dreamsicle, omit Liquors, increase Orange Juice to 2 cups and Ice Cream to 4 cups.



EGGHEAD

16 oz Orange Juice

6 oz Vodka

4 Eggs

2 c Crushed Ice

Ice Cubes

Process all except Ice Cubes at medium speed until smooth—approx. 15 seconds. Pour into glass over Ice Cubes.

Yield: 4 Drinks

15 seconds.

Yield: 4 Drinks



FROZEN BERKELEY

6 oz Light Rum

2 oz Brandy

8 tsp Passion Fruit Syrup

4 tsp Lemon or Lime Juice

2 c Crushed Ice

Process at medium speed until smooth—
approx. 15 seconds.

Yield: 4 Drinks



FROZEN MATADOR

8 oz Pineapple Juice

6 oz Tequila

2 oz Lime Juice

Pineapple Slices

Process all except Pineapple Slices at medium speed until smooth—approx. 15 seconds.

Garnish with Pineapple Slices.

Yield: 4 Drinks



GAUGUIN

8 oz Light Rum

2 oz Passion Fruit Syrup

2 oz Lemon Juice

2 oz Lime Juice

2 c Crushed Ice

Cherries

Process all except Cherries at medium speed until smooth—approx. 15 seconds. Garnish with Cherries.

Yield: 4 Drinks



GOLDEN CADILLAC

8 oz White Crème de Cacao

4 oz Galliano

4 oz Half & Half

2 c Crushed Ice

Process at medium speed until smooth—
approx. 15 seconds.

Yield: 4 Drinks



JOCOSE JULEP

10 oz Bourbon
4 oz Lime Juice
2 oz Crème de Menthe
4 tsp Sugar
20 Mint Leaves
Cold Club Soda
Mint Sprigs
Ice Cubes

Process all except Club Soda, Mint Sprigs, and Ice Cubes at medium speed until smooth. Pour into glass over Ice Cubes and top with Club Soda, stirring gently. Garnish with Mint Sprigs.

Yield: 4 Drinks



MARGARITA *

6 oz Tequila

3 oz Lime Juice

2 oz Triple Sec

4 c Crushed Ice

Lime Slices

Process all except Lime Slices at medium speed until slushy—approx. 5 seconds. Garnish with Lime Slices.

Yield: 4 Drinks

*For Frozen Fruit Margarita, reduce Crushed Ice to 2 cups and add 2 cups Frozen Fruit (in syrup).



NAVY GROG

4 oz Light Rum

4 oz Jamaican Rum

4 oz Dark or Spiced Rum

2 oz Lime Juice

2 oz Passion Fruit or Guava Nectar

2 oz Pineapple Juice

2 oz Orange Juice

2 oz Orgeat

2 c Crushed Ice

Lime Slices

Mint Sprigs

Process all except Lime Slices and Mint Sprigs at medium speed until smooth—approx. 15 seconds. Garnish with Lime Slices and Mint Sprigs.

Yield: 4 Drinks



OCHOS RIOS

6 oz Dark Rum

4 oz Guava Nectar

8 tsp Lime Juice

8 tsp Cream

2 tsp Sugar

1 1/3 c Crushed Ice

Process at medium speed until smooth—approx.
15 seconds.

Yield: 4 Drinks



PINA COLADA

16 oz Pineapple Juice

8 oz Light or Gold Rum

8 oz Cream of Coconut (4 oz if using concentrate)

2 c Crushed Ice

Pineapple Slices

Process all except Pineapple Slices at medium speed until smooth—approx. 15 seconds. Garnish with Pineapple Slices.

Yield: 4 Drinks



PISCO PUNCH

8 oz Brandy

4 tsp Lime Juice

4 tsp Pineapple Juice

½ tsp Bitters

2 c Crushed Ice

Lime Slices

Process all except Lime Slices at medium speed until smooth—approx. 15 seconds. Garnish with Lime Slices.

Yield: 4 Drinks



RAMOS FIZZ

8 oz Gin

8 oz Cream

2 oz Lemon Juice

2 oz Lime Juice

8 drops Orange Flower Water

4 tsp Powdered Sugar

2 c Crushed Ice

Cold Club Soda

Orange Slices

Process all except Club Soda and Orange Slices at medium speed until smooth—approx. 20 seconds. Pour into chilled glass. Top with Club Soda. Garnish with Orange Slices.

Yield: 4 Drinks



RUM PUNCH

10 oz Dark Rum
4 oz Lime Juice
8 Tbsp Brown Sugar
4 tsp Grenadine
2 tsp Triple Sec
2 c Crushed Ice
Ice Cubes
Orange Slices
Cherries

Process all except Ice Cubes, Orange Slices, and Cherries at medium speed until smooth—approx. 15 seconds. Pour over Ice Cubes. Garnish with Orange Slices and Cherries.

Yield: 4 Drinks



RUSSIAN COFFEE

4 oz Vodka

4 oz Kahlua

4 oz Cream

2 c Crushed Ice

Process at medium speed until smooth—approx.
15 seconds.

Yield: 4 Drinks



SAN JUAN *

6 oz Light Rum

4 oz Grapefruit Juice

8 tsp Lime Juice

4 tsp Cream of Coconut (2 tsp if using concentrate)

2 c Crushed Ice

8 tsp 151 Proof Rum

Process all except 151 Proof Rum at medium speed until smooth—approx. 15 seconds. Pour into glass and float 151 Proof Rum on top. Do not mix.

Yield: 4 Drinks

*For San Juanita (Virgin): Omit Rums, increase Grapefruit Juice to 8 oz, Lime Juice to 8 oz, Cream of Coconut to 4 Tbsp.



SCORPION

8 oz Light or Gold Rum

8 oz Orange Juice

6 oz Lemon Juice

4 oz Brandy

2 oz Orgeat

2 c Crushed Ice

Orange Slices

Process all except Orange Slices at medium speed until smooth—approx. 15 seconds. Garnish with Orange Slices.

Yield: 4 Drinks



SOURS

8 oz Liquor of Choice

4 oz Sour Mix

2 c Crushed Ice

Cherries

Process all except Cherries at medium speed until smooth—approx. 15 seconds. Garnish with Cherries.

Yield: 4 Drinks



ZOMBIE

6 oz Light Rum

4 oz Passion Fruit or Guava Juice

4 oz Pineapple Juice

4 oz Orange Juice

3 oz Dark Rum

2 oz Brandy

2 oz Lime Juice

4 tsp Powdered Sugar

2 c Crushed Ice

4 tsp 151 Proof Rum

Orange Slices

Cherries

Mint Sprigs

Process all except 151 Proof Rum, Orange Slices, Cherries, and Mint Sprigs at medium speed until smooth—approx. 15 seconds. Pour into glass and float 151 Proof Rum on top. Do not mix. Garnish with Orange Slices, Cherries, and Mint Sprigs.

Yield: 4 Drinks