

Festive Copycat Cocktails and Drinks Recipes

P.F Chang's Copycat Mai Tai

The Mai Tai is one of the potent cocktails from the famous P.F Chang's. This Chinese bistro has introduced many iconic drinks throughout the years to make sure their customers come back again and again. Mai Tai translates into "out of this world" in Tahitian, and as mentioned earlier, this historic drink was first invented by Trader Vic in 1944. Bring home this tropical drink to mesmerize yourself with its authentic and refreshing taste.

Serves 1 | Prep. time 10 minutes

Ingredients

- $\frac{3}{4}$ ounce triple sec
- 1½ ounces Bacardi light rum
- $\frac{3}{4}$ ounce orgeat syrup
- 3 ounces pineapple juice
- 3 ounces orange juice
- Splash dark rum
- Splash Bacardi 151 rum
- Maraschino cherry and pineapple wedge to garnish

Directions

1. Fill a 16-ounce glass with ice.
2. Add the triple sec, light rum, orgeat syrup, pineapple juice, and orange juice. Stir gently.
3. Add a splash of Bacardi 151 and dark rum. Don't stir.
4. Spear a cherry and pineapple wedge on a toothpick. Drop the toothpick in the glass.
5. Serve chilled.

Chevy's Blue Agave Margarita

By Mixing tequila and Curacao liqueur, you get blue margarita that is sweetened with agave syrup and by adding the traditional sweet and sour flavor we all look for in a Margarita. Just perfect. It's one of Chevy's most popular drink and now you can easily make it at home!

Serves 2 | Prep. time 10 minutes

Ingredients

- ½ cup Herradura silver tequila or other favorite tequila brands
- ¼ cup blue curacao liqueur
- ¼ cup triple sec liqueur
- 1 tablespoon agave syrup
- ½ cup sweet and sour mix*
- 1 cup ice

Salt-Rimmed Glasses

- ½ cup kosher salt
- Pinch of blue food coloring (optional)
- 2 lime wedges or zest strips

Directions

1. Mix the salt and food coloring in a shallow bowl.
2. Rub the rim of each glass with a lime wedge until barely moist.
3. Dip the rims of the glasses into the salt.
4. Add the ice and all the ingredients to a cocktail shaker and shake well.
5. Strain the drink into the glasses and serve.

** You can make your own sweet and sour mix by adding to an airtight container like a Mason jar, equal parts of water, white sugar, fresh lemon juice, and fresh lime juice*

TGI Friday's Copycat Poinsettia Cocktail

Bring alive this TGI Friday's cocktail specialty at home with both alcoholic and non-alcoholic options. This festive cranberry drink has an eye-catching red color that looks simply irresistible to sip all at once. It's party time with this rocking Poinsettia Cocktail!

Serves 1 | Prep. time 5 minutes

Ingredients

Regular

- 3 ounces Champagne
- 2 ounces cranberry juice
- ½ ounce Cointreau

Non-Alcoholic

- 2 ounces cranberry juice
- 3 ounces ginger ale

- Lemon juice (optional)
- Lemon slices and mint sprigs to garnish

Directions

Regular

1. Fill a Collins or rocks glass with ice.
2. Add the champagne, Cointreau, and cranberry juice; stir.
3. Add some lemon juice (optional).
4. Decorate with mint sprigs and lemon slices.
5. Serve chilled.

Non-alcoholic

1. Fill a Collins or rocks glass with ice.
2. Add ginger ale and cranberry juice; stir.
3. Add some lemon juice (optional).
4. Decorate with mint sprigs and lemon slices.
5. Serve chilled.

Olive Garden's Copycat Limoncello Lemonade

This simple yet refreshing lemonade is a true savior on hot summer days. This classic cocktail is prepared from freshly made lemon syrup so that you can taste the authentic version that is served in Olive Garden. Limoncello is an Italian lemon liqueur that gives this favorite summer drink a boozy and refreshing makeover. Are you ready to make this drink right now?

Serves 1 | Prep. time 10 minutes

Ingredients

- 4 teaspoons lemon juice
- ¼ cup sugar
- ¼ cup hot water
- 1 ounce limoncello liqueur
- 1 ounce Smirnoff citrus vodka
- 1–2 cups ice
- 4 ounces Country Time or Minute Maid lemonade
- Slice of lemon to garnish

Directions

1. Add the hot water, sugar, and lemon juice to a mixing bowl; mix well until the sugar dissolves.
2. Set aside to cool.
3. Add the ice, citrus vodka, limoncello, lemonade, and ¾ ounce of the prepared syrup to a blender or food processor.
4. Blend until the mixture is smooth and the ice is crushed completely. You can add more ice for a slushier texture, if desired.
5. Pour into a 16-ounce serving glass and decorate with a lemon slice over the rim.
6. Serve chilled.

Disneyland's Copycat Mint Julep

Serves 10 | Prep. time 5–10 minutes

Ingredients

- 1 cup crème de menthe syrup
- $\frac{1}{3}$ cup frozen lemonade concentrate
- $\frac{1}{3}$ cup frozen limeade concentrate
- 3 cups sugar
- 2 quarts water
- Few drops of green food coloring (optional)

Garnish

- Mint sprigs
- Maraschino cherries
- Lemon or lime wedges

Directions

1. Heat the sugar and water in a medium saucepan or skillet over medium heat. Bring the mixture to a boil and then let it cool down.
2. Transfer the mixture to a large pitcher.
3. Mix in the syrup, food coloring, and concentrates. Chill in the refrigerator.
4. Pour into serving glasses and serve with your choice of garnish.

Shake Shack's Copycat Peanut Butter Shake

Shake Shack's incredibly rich and smooth peanut butter shake is made with just a few simple ingredients to create magic in your mouth. It has vanilla ice cream, milk, and, of course, peanut butter. Create this authentic shake at home—don't deprive your taste buds anymore, just savor this creamy shake from this famous burger joint.

Serves 3 | Prep. time 5 minutes

Ingredients

- 2 cups vanilla ice cream
- 1 cup milk
- 2 tablespoons sugar
- ½ cup peanut butter

Directions

1. Add all the ingredients to a blender or food processor.
2. Blend for about 30 seconds until the mixture is smooth.
3. Pour into chilled glasses and serve.

Starbucks' Copycat White Chocolate Mocha

It is hard to find such a combination of affordability, convenience, simplicity, and deliciousness in one mocha cup. Here is your chance to get all of these in one hot cup of mocha from the great Starbucks. Make it once at home and you'll get hooked—it's a sure-shot guarantee.

Serves 1 | Prep. time 10 minutes

Ingredients

- ½ cup white chocolate baking chips
- ⅔ cup whole milk
- ½ cup freshly brewed strong coffee
- Cinnamon, whipped cream and white chocolate shavings to garnish

Directions

1. Heat the milk and chocolate chips in a medium saucepan over medium heat while stirring until the chocolate melts completely.
2. Brew some strong coffee. Pour ¼ of the chocolate mixture into a large mug.
3. Add ½ cup of brewed coffee and more of the chocolate mixture, if desired.
4. Top with a dollop of whipped cream.
5. Garnish with chocolate shavings or ground cinnamon.
6. Serve warm.

***These recipes and more are found in Lina Chang's *Copycat Recipes: Making Restaurant's Most Popular Cocktails and Drinks at Home*. To get your copy, click on the cover below or click [here](#).

