



They trained for weeks. Honing their mixology skills. All vying for Z Factory's top Holiday Party honor. And from myriad superb creations, one was crowned.

### THE 2004 ZARTINI PROTEINI

*Mike Nesladek & Bobbi Noffke*

Combine  $\frac{1}{2}$  part vodka,  $\frac{1}{2}$  part chocolate syrup,  $\frac{1}{2}$  part peanut butter and 2 parts ice cream. Mix in blender. Rim with peanut butter and garnish with ice cream.

### BLUE ZARTINI

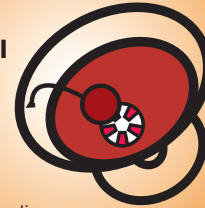
*Lisa Pilney*



Combine 1 part vodka, pineapple juice and Blue Curacao. Garnish with a slice of star fruit.

### A VERY MERRY CHERRY ZARTINI

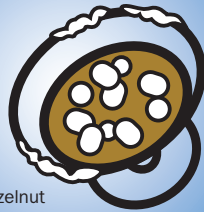
*Sean Mines*



Combine 1 part vodka, 7UP, grenadine and cherry liquor. Drop in a soft spearmint candy.

### SNOW PATROL ZARTINI

*Tracy Heropkie & Kevin Benson*



Combine 1 part vodka and 2 parts chocolate-hazelnut liqueur. Rim with powdered sugar and top with marshmallows.

### ZAR-TINI PRESENTS

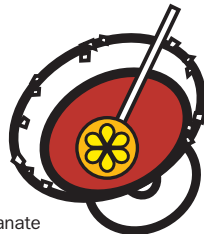
*Emily Greenfield*



Combine 2 packages cherry Jell-O and 4 cups boiling water until dissolved. Add  $3\frac{3}{4}$  cups vodka and  $1\frac{1}{4}$  cups cold water. Refrigerate in shallow pans for 4 hours (follow Jiggler recipe). Cut into small squares and garnish with a green decorating gel frosting "ribbon."

### LEMON BON BON ZARTINI

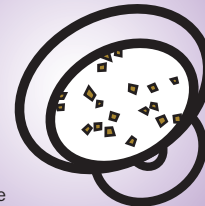
*Beth Grushkin & Keith Nowakowski*



Combine 1 part vanilla vodka,  $1\frac{1}{2}$  parts pomegranate juice and  $\frac{1}{2}$  part limoncello. Serve with a lemon twist sucker.

### DIRTY SANTA ZARTINI

*Molly & Matt Amberson*



Combine  $\frac{1}{2}$  part Malibu rum,  $\frac{1}{4}$  part Frangelico and  $\frac{1}{4}$  part cream. Grate fresh cinnamon stick on top.

### RUDOLPH ZARTINI

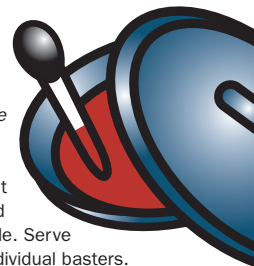
*Stephanie Bennett*



Combine 6 parts vodka and 1 part Frangelico. Drop in a maraschino cherry, two cinnamon stick "antlers" and sprinkle with nutmeg.

### MOIST 'N JUICY ZARTINI

*Karen & George Rafeedie*



Combine 2 parts vodka,  $\frac{1}{2}$  part triple sec,  $\frac{1}{2}$  part cranberry apple juice and 12 tablespoons lemonade. Serve in a roasting pan with individual basters.