

## The Oaks Lily Drink: Official Kentucky Derby Oaks Day Cocktail Recipe

sweet, tart, and citrus flavors



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### INGREDIENTS

1.5 oz vodka  
1 oz sweet and sour mix  
0.75 oz triple sec  
3 oz cranberry juice  
Garnish: Fresh blackberries and lemon wedge or twist

### DIRECTIONS

- 1. Chill Your Glass:** For the most refreshing experience, start by chilling your preferred cocktail glass (a stemmed glass, like a wine glass or a highball glass, is traditional for the Oaks Lily). You can place it in the freezer for a few minutes or fill it with ice and water while you prepare the drink.
- 2. Combine Ingredients:** Fill a cocktail shaker with ice. Add the 1.5 oz vodka, 1 oz sweet and sour mix, 0.75 oz triple sec, and 3 oz cranberry juice to the shaker.
- 3. Shake Well:** Place the lid on the shaker and shake vigorously for about 15-20 seconds until the mixture is well-chilled. This also helps to slightly dilute the drink, ensuring it's not too strong.
- 4. Strain and Garnish:** Strain the chilled cocktail mixture into your prepared, ice-filled glass. Garnish with fresh blackberries and a lemon wedge or twist. The vibrant berries and citrus add both visual appeal and a fresh aroma.
- 5. Serve and Enjoy!** Serve immediately and enjoy your vibrant and refreshing Oaks Lily!

### SWAPS & NOTES

**Vodka:** Use your favorite brand of vodka .

A mid-range vodka is perfectly fine, as it will be mixed with other strong flavors.

**Sweet and Sour Mix:** You can use store-bought sweet and sour mix for convenience.

For a homemade version, combine equal parts fresh lemon juice, fresh lime juice, and simple syrup (equal parts sugar dissolved in hot water).

## TIPS FOR SUCCESS

Chill Ingredients and Glass: Keeping everything cold ensures a crisp, refreshing cocktail.

Shake Thoroughly: Shaking dilutes and chills the drink evenly.

Adjust Sweetness/Tartness: Taste the drink after shaking.

If it's too tart, add a tiny splash more simple syrup (if using homemade sweet and sour) or a little more triple sec.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-oaks-lily-drink-official-kentucky-derby-oaks-day-cocktail-recipe/>