

## Potion of the Night Cocktail: The Shimmering Black Halloween Drink for Spooky Parties

gives it that bright, tangy lift, which is a fantastic counterpoint to the smooth



**TIME**  
**15 min**

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### INGREDIENTS

2 oz black vodka (or regular vodka + a drop of black food coloring)  
1 oz triple sec  
1 oz fresh lime juice  
¾ oz simple syrup  
Splash of soda water (for fizz)  
Ice cubes  
Black sugar for rimming  
Garnish: dried orange slice, spooky picks (bat, skeleton hand, etc.), or edible black/silver glitter

### DIRECTIONS

1. Prep the : Glass: Moisten the rim of your serving glass (a coupe, martini, or rocks glass works well) with a lime wedge. Dip the moistened rim into the black sugar to coat it evenly.
2. Combine : Ingredients: Fill a cocktail shaker halfway with ice. Add the black vodka, triple sec, lime juice, and simple syrup.
3. Shake: Close the shaker tightly and shake vigorously for about 15-20 seconds until the outside is well-chilled and frosty.
4. Strain and : Finish: Fill your prepared glass with fresh ice. Strain the cocktail mixture into the glass.
5. Add : Fizz and Garnish: Top the drink with a small splash of soda water for a little effervescence. If using, add a pinch of edible glitter and stir gently to create the shimmering effect. Garnish dramatically with a dried orange slice, a bat pick, or any other spooky trinket.

### SWAPS & NOTES

**Black Vodka:** If you can't find pre-made black vodka, simply add a drop or two of good-quality black food coloring gel to regular vodka and stir.

You can also use dark rum for a richer, less vodka-forward flavor, though the color may be slightly less intense.

**Triple Sec:** Cointreau or Grand Marnier are excellent, higher-shelf replacements that will elevate the flavor.

**Simple Syrup:** You can make this easily by combining equal parts sugar and hot water and stirring until dissolved.

### TIPS FOR SUCCESS

Edible Glitter is Key: The shimmer is what makes this a true "potion." Look for food-grade luster dust or edible glitter in black, silver, or purple.

Add it right before serving for the most dramatic swirl.

Fresh Juice Matters: Always use freshly squeezed lime juice .

The bottled stuff just won't give you the clean, bright flavor needed to balance the sweetness.

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

Original recipe: <https://chefmaniac.com/potion-of-the-night-cocktail-the-shimmering-black-halloween-drink-for-spooky-parties/>