

## Potion of Shadows Cocktail: The Eerie Black Vodka Drink for Halloween

The Potion of Shadows: Dark, Eerie, and The Ultimate Spooky Sipper for Halloween



**Potion of Shadows**  
Ingredients:  
1 oz blue curaçao  
1 oz cranberry juice

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### INGREDIENTS

This recipe is designed for a single serving. Scale up as needed for a batch! IngredientQuantity

### DIRECTIONS

1. Instructions
2. Step 1: Prep the Spooky Rim
3. Pour a few tablespoons of
4. black sugar
5. onto a small plate. Take your serving glass (a coupe, martini glass, or even a glass test tube works well) and run a lime wedge around the entire rim. Immediately dip the wet rim into the black sugar, rotating gently until fully coated.
6. Step 2: Combine and Chill
7. Fill a cocktail shaker with ice cubes. Add the
8. black vodka
9. blue curaçao
10. cranberry juice
11. lime juice
12. . Seal the shaker and shake vigorously for about 15-20 seconds until the outside of the shaker is frosty. This ensures the drink is perfectly chilled and well-integrated.
13. Step 3: Serve and Garnish
14. Carefully strain the mixture into your prepared glass filled with fresh ice. Top the cocktail with a
15. splash of tonic water
16. -this is what will give it that faint, haunting glow if you have a black light nearby.
17. Step 4: Final Touch
18. Garnish with a slice of lime, a ghostly candy eyeball, or a creepy plastic spider stuck to the rim. For the ultimate effect, consider dropping a very small piece of

19. (handle only with tongs) into the drink to create a smoky, bubbling cauldron effect.

## SWAPS & NOTES

**Black Vodka 2 oz** You can substitute regular vodka plus a few drops of black food coloring (gel works best).

**Blue Curaçao 1 oz** Provides a lovely subtle orange flavor and helps achieve the dark hue.

**Cranberry Juice 1 oz** A tart element that blends well with the lime.

**Lime Juice 2 1/2 oz** Freshly squeezed is always best for brightness.

## TIPS FOR SUCCESS

**Chill Everything:** The colder the ingredients, the better the final cocktail will taste.

Chill your vodka, curaçao, and juices ahead of time.

**The Black Sugar:** If you can't find black sugar, you can easily make your own.

Just mix granulated sugar with a few drops of black gel food coloring in a sealed bag until the color is even.

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

Original recipe: <https://chefmaniac.com/potion-of-shadows-cocktail-the-eerie-black-vodka-drink-for-halloween/>