

GHL

Best Answer - Chosen by Voters

Yogurt Soju Cocktail Recipe A yogurt cocktail might sound crazy if you're new to soju, but yogurt soju is popular in Korea and all over Asia. Both yogurt and soju go well with the fiery aspects of Korean cuisine, so it makes sense that they'd be mixed by Koreans. But be careful, as the most common complaint about yogurt soju is that it's so easy to drink that you're drunk before you know it.

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

* Soju

* Asian Yogurt Drink*

* Lemon/Lime Soda (Sprite or 7up are popular)

Preparation:

1. Using 1 part soju, 1 part yogurt drink, and 1 part soda, pour all ingredients into stainless steel shaker full of ice to chill.
2. Pour and enjoy.

*Asian yogurt drinks are milk-based drinks and are watery compared to American yogurt. You can try an American yogurt drink if you don't have access to the Korean yogurt, as long as it's not too thick. You can use the plain (regular) flavor, but people do use the peach, strawberry, and other fruit varieties as well.

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Shochu is a clear spirit made by distilling barley, rice, sweet potatoes, black sugar, or even more exotic ingredients like milk or pumpkin. It's served diluted with water, with fruit juice, or on the rocks, and typically has about 25 percent alcohol, making it stronger than sake but weaker than some spirits.

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Shochu Margarita

2 ounces Shochu

1/2 ounce Cointreau

1 1/2 ounces fresh lime juice

Mix and pour into a salt-rimmed margarita glass. Garnish with lime wedge.

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Shochu Strawberry Margarita

1 1/2 ounces Shochu

1/2 ounce strawberry liqueur

1 1/2 teaspoons Cointreau

1 1/2 ounces fresh lime juice

