

Recipes From Philip Greene's Smithsonian Associates

Classic Summer Cocktails Seminar

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Classic Highball

2 oz spirit

4 oz carbonated mixer

Serve in a tall glass on ice. Garnish lemon or lime wedge/peel

Moscow Mule

2 oz vodka

½ oz lime juice

4 oz ginger beer

Add all ingredients to a copper mug (or rocks glass). Garnish with the lime hull.

Audrey Saunders' delicious riff on the Moscow Mule, the Gin-Gin Mule

¾ oz fresh lime juice

1 oz simple syrup

2 mint sprigs

1¾ oz Tanqueray London dry gin

1 oz homemade ginger beer*

Shake all ingredients well, strain into a tall Collins glass filled with fresh ice. Garnish with a lime wheel, a sprig of mint and a piece of candied ginger. Serve with a straw.

***Ginger Beer**

1 gallon water

1 pound ginger root, peeled

4 oz light brown sugar or 6 oz light agave syrup

2 oz fresh lime juice

Place the water in a sauce pan, bring to a boil. Cut the ginger into smaller pieces and mix this in a food processor with some of the hot water until the mixture resembles mulch. Then add this back into the pot of water, turn off the heat, cover, and allow it to steep for one hour. Once cooled, strain the mixture through cheese cloth or a sieve, extracting as much flavor from the solids as you can. Discard the solids. Add the lime juice and sugar/syrup, stir. Let cool, then transfer to bottle(s). Store in refrigerator. Note: this will *not* yield a conventional, carbonated ginger beer. In Audrey's view, carbonation will unpleasantly intensify the sharp ginger flavor.

Brandy and Soda/Fine à l'Eau

2 oz brandy (Cognac if Fine à l'Eau)

4 oz club soda or sparkling mineral water

Combine ingredients in a Collins glass filled with ice. Stir and serve.

The Rickey

2 oz Deadwood Bourbon (or Hayman's London Dry Gin)

½ - 1 oz fresh lime juice

2-3 oz seltzer water

Add ingredients to a rocks glass or tumbler, stir and serve. Optional, drop the squeezed lime hull into the glass.

The Basic Sour Formula

1 ½ - 2 oz spirit

½ oz citrus (lemon, lime, grapefruit)

½ oz sweetener (simple syrup, Cointreau or other liqueur, grenadine, honey syrup, maple syrup, et al.)

Shake well with ice, strain or "dirty dump" contents of shaker into the glass.

"Tall" Drinks: Extending the Sour

Mojito: add mint and seltzer water to a Daiquiri

Tom Collins: add seltzer water to a Gin Sour

John Collins: add seltzer water to a Whiskey Sour

French 75: add Champagne to a Gin Sour

Green Isaac's Special: add coconut water to a Tom Collins made with lime, not lemon, juice

Tom and John Collins (19th Century)

Tom Collins

2 oz Old Tom Gin

¾ oz fresh lemon juice

1 oz simple syrup

2-4 oz soda water

Build drink on the rocks, serve in a Collins glass, garnish with a lemon wheel.

Note: John Collins, same as above but with Genever

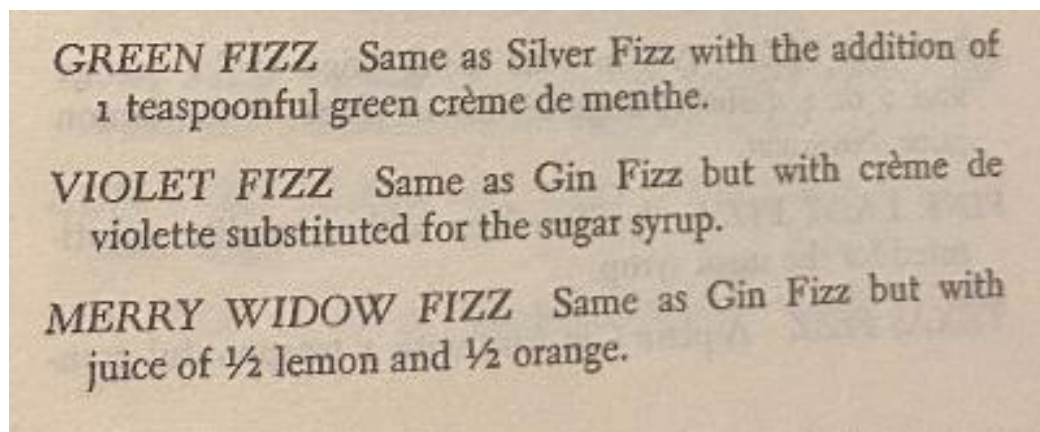
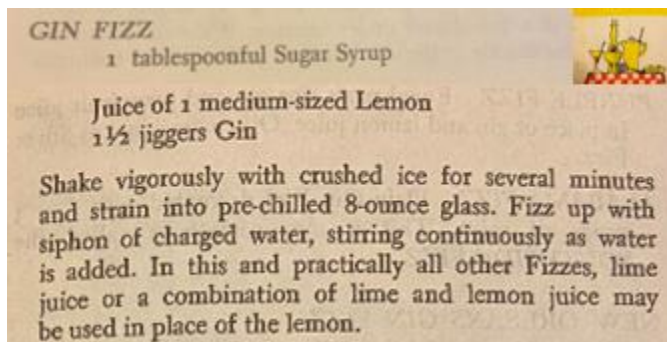
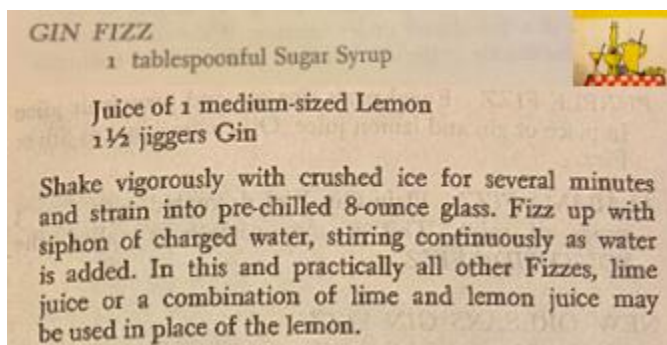
Both drinks created/named for John Collin, head bartender at Limmer's in London, circa mid-century

Tom & John Collins Today

2 oz London dry gin
¾ oz fresh lemon juice
1 oz simple syrup
2-4 oz soda water

Build drink on the rocks, serve in a Collins glass, garnish with a lemon wheel.

John Collins: Same as above but with bourbon



PURPLE FIZZ Equal parts sloe gin and grapefruit juice in place of gin and lemon juice. Otherwise same as Silver Fizz.

ALABAMA FIZZ Plain Gin Fizz decorated with 2 or 3 sprigs of mint. This is also sometimes called the SOUTHSIDE FIZZ.

NEW ORLEANS GIN FIZZ

- 1 tablespoonful Sugar Syrup
- Juice of $\frac{1}{2}$ medium-sized Lemon
- Juice of $\frac{1}{2}$ large Lime
- 1 Egg White
- $\frac{1}{2}$ ounce Heavy Cream
- 3 ounces Gin

The secret of this Fizz is the long shaking with cracked or crushed ice. Use long strokes and shake for at least five minutes. Strain into 8-ounce glass and add about $1\frac{1}{2}$ ounces charged water from the siphon. The drink should be thick even after the charged water is added.

RAMOS GIN FIZZ Same as New Orleans Fizz, but with the addition of $\frac{1}{2}$ to 1 teaspoonful Eau de Fleurs d'Oranger. This genuine orange-flower water is manufactured by Warrick Frères of Grasse, France, and is imported and distributed in the United States by J. Manheimer of New York City.

ORANGE AND LIME FIZZ A Gin Fizz using the juices of $\frac{1}{2}$ lime, $\frac{1}{2}$ orange, and $\frac{1}{4}$ lemon, and no sugar.

ORANGE FIZZ A Gin Fizz using juice of $\frac{1}{2}$ orange and 2 or 3 dashes orange bitters in place of the lemon juice. No sugar.

PINK LADY FIZZ A Silver Fizz with grenadine substituted for the sugar syrup.

TEXAS FIZZ A plain Gin Fizz with 1 teaspoonful gren-

The following are all made the same as the Gin Fizz except for the substitution of ingredients as noted:

APPLEJACK FIZZ Applejack in place of gin.

APPLE BLOW FIZZ or **APPLE BLOSSOM FIZZ** A Silver Fizz made with applejack.

BRANDY FIZZ Brandy in place of gin.

DERBY FIZZ A Royal Fizz made with bourbon and a few dashes of curaçao.

MAY BLOSSOM FIZZ Swedish Punch in place of gin and grenadine in place of sugar syrup.

PINEAPPLE FIZZ A White Label Rum Fizz with pineapple juice substituted for the lemon juice.

RUBY FIZZ A Sloe Gin Fizz with the addition of 1 egg white and a few dashes of raspberry syrup.

RUM FIZZ Cuban rum, either white or gold label, in place of gin.

SEA FIZZ A Silver Fizz with absinthe in place of the gin.

SLOE GIN FIZZ Sloe gin in place of dry gin.

SNOW BALL A Silver Fizz with whisky in place of the gin and ginger ale in place of the charged water.

WHISKY FIZZ Rye or bourbon, as you prefer, in place of gin.

Ramos Gin Fizz

1.5 oz Hayman's London Dry Gin
1/2 ounce fresh lemon juice
1/2 ounce fresh lime juice
1 tsp sugar or 1/2 ounce simple syrup
1 oz half & half or cream
3 drops orange flower water

one egg white (pasteurized optional)

Place ingredients in shaker with cracked ice. Shake vigorously for 2-3 minutes. Strain into a chilled Delmonico or short Collins glass. Top off with 1-2 oz seltzer water.

The Southside

2 oz Hayman's London dry gin
½ oz fresh lemon juice
½ oz simple syrup
4 mint leaves

Shake well with ice, strain into a chilled cocktail glass. Option, serve on the rocks, extend it with soda water.

1941 Hurricane Punch

1 oz lime juice
1 oz lemon juice
4 oz rum
1 oz passion fruit syrup
Shake well, serve up or on rocks

The Zombie

¾ oz fresh lime juice
½ oz falernum
1 ½ oz gold Puerto Rican rum
1 ½ oz dark Jamaican rum
1 oz 151-proof Lemon Hart Demerara rum
1 teaspoon grenadine
6 drops Pernod
1 dash Angostura bitters
½ oz Don's mix (2 parts grapefruit juice to 1 part cinnamon-infused sugar syrup)

Blend with ¾ cup crushed ice, pour into a glass, garnish with mint sprig. Donn called his signature drink "a mender of broken dreams." We think you'll agree. But proceed with care: Donn himself would serve no more than two to a customer. BeachbumBerry.com

Trader Vic's Navy Grog (Nixon's favorite)

2 oz dark rum
1 oz gold rum

3/4 ounce fresh lime juice
3/4 oz honey syrup (1:1)
1/2 ounce grapefruit juice
1/4 ounce allspice dram

This cocktail is shaken and served over a mound (or customarily, an inverted ice cone) of finely shaven ice with a straw stuck inside.

Don the Beachcomber's Navy Grog (Sinatra's favorite)

At Don the Beachcomber Palm Springs, Frank used to have his Navy Grog made personally for him by bartender Tony Ramos. Here's how!

1/2 oz fresh lime juice
1/2 oz white grapefruit juice
1/2 oz club soda
1/2 oz gold rum
1/2 oz dark rum
1/2 oz white rum
1/2 oz honey mix (half honey, half water)

Shake well with ice, strain into an Old Fashioned glass packed with shaved or crushed ice.

The Penicillin

2 oz Blended Scotch whisky
.75 oz Fresh lemon juice
.75 oz Honey-Ginger Syrup*
1 dash Islay Scotch whisky
Glass: Rocks
Garnish: Candied ginger
Shake well, strain into rocks glass filled with fresh ice.

Statin Islander (Phil Greene's version of the Hemingway Daiquiri sans grapefruit juice)

1 1/2 oz white rum
1/2 oz fresh lime juice
1/2 oz Campari
1/4 oz Cointreau
1 teaspoon maraschino liqueur

Shake well with ice, strain into a chilled coupe.

Pisco Sour

2 oz Pisco
¾ oz freshly squeezed lemon or lime juice
1 oz egg white (use pasteurized eggs/egg whites)
1 oz simple syrup (to taste)
1-2 dashes Angostura Bitters

Before adding bitters, shake all other ingredients with ice very well, to emulsify the egg white, then strain into a chilled cocktail glass. Express your inner *artiste* by dashing bitters atop the foam. Note: Some bartenders do a “dry shake” first, shaking well before adding ice, believing egg will emulsify better without the ice.

The White Lady

1 ½ oz London dry gin
1 oz Orange Curaçao, Triple Sec,
or Cointreau
¾ oz fresh lemon juice
1 egg white

Shake well with ice, strain into chilled cocktail glass.

New York Sour

2 oz. rye whiskey
¾ oz. simple syrup
1 oz. fresh lemon juice
1 egg white
1 oz. dry red wine

Tools: shaker, strainer

Glass: rocks

Combine all ingredients, except wine, in a shaker and shake for 15 seconds until egg white emulsify with the citrus. Add ice and shake for additional 15 seconds to chill. Strain into rocks glass and top with a 1 oz. wine float, or dump contents of shaker into glass, then top

Trinidad Sour

1 1/2 oz Angostura bitters
1 ounce orgeat syrup
¾ ounce lemon juice
1/2 ounce rye whiskey

Shake well with ice, strain into chilled cocktail glass

The Piña Colada

2 ounces light rum

1 ½ ounces cream of coconut

1 ½ ounces pineapple juice

½ ounce lime juice, freshly squeezed

Garnish: pineapple wedge

Garnish: pineapple leaf

Jungle Bird

1 ½ oz Hamilton Jamaican Pot Still Black Rum

1 ½ oz pineapple juice

¾ oz Campari

½ oz lime juice

½ oz simple syrup

Shake well and dump contents into rocks glass

Painkiller

2 ounces Pusser's rum

4 ounces pineapple juice

1 ounce orange juice, freshly squeezed

1 ounce cream of coconut

Garnish: nutmeg, freshly grated

Garnish: pineapple wedge

Dark 'n' Stormy

2 oz Gosling's Black Seal rum

½ oz lime juice,

4 oz ginger beer

Garnish: lime wedge

Bacardi Cocktail

1½ oz Bacardi Rum

¾ oz lime juice

¾ oz simple syrup

¼ oz grenadine

Shake well with ice, strain into a chilled coupe.

Aperol Spritz

4 oz sparkling wine (Prosecco)

1-2 oz Aperol (or any aperitif bitter)

1 oz seltzer (optional)

Build in glass with ice, garnish with orange peel or wedge.

The Waterloo

4 (1 x 2-inch) chunks of watermelon

3/4 ounce simple syrup

1 1/2 ounces Plymouth gin (as called for in original recipe, or use Hayman's London Dry)

1/2 ounce freshly squeezed lemon juice

1/2 ounce Campari

1 watermelon wedge, with rind, for garnish

Muddle the watermelon chunks and syrup in the bottom of a mixing glass until the fruit has turned into a juice. Then add the gin, juice, and Campari and fill the glass with 5 large cold ice cubes. Shake briefly and pour unstrained into a tall Collins glass. Garnish with the watermelon wedge.