Cocktails

The word "cocktail" was first used around 1800 in the English-speaking world, but originally only referred to a very specific type of the mixed drinks that were popular at that time. The first written source defined "cock-tail" in 1806 as a "stimulating drink made from spirits of all kinds, sugar, water and bitters". A "cocktail" therefore simply a version of the then-widespread Sling, which was similar to today's Old Fashioned, spiced with herbal bitters.

Today, there are hundreds of different cocktails, typically made from two or more ingredients, including at least one spirit. They are usually freshly prepared with ice in a cocktail shaker, mixing glass or directly in the cocktail glass, poured into a suitable glass and served and drunk immediately.

This makes any drink only as good as its ingredients. That is why you must always choose the equipment in your home bar carefully to bring out the taste of these cool delicacies.
**Bloody Mary (long drink)**

*The classic cocktail, made from vodka, tomato juice and spices, belongs to the Corpse Reviver group, drinks that can be used as 'hair of the dog'*.  
- 45ml vodka  
- 90ml tomato juice  
- 15ml lemon juice  
- 2-3 shots of Worcestershire sauce  
- Tabasco  
- Celery salt  
- Pepper

Pour all of the ingredients into a mixing glass and stir well with a bar spoon, then pour into a highball glass. Garnish with a lemon slice or celery (optional).

**Did you know?:** The first Bloody Mary was probably mixed in 1921 in *Harry’s New York Bar* in Paris. When the drink came to New York in the 1930s, it was called the Red Snapper for a while, since the word 'bloody' was considered offensive; however, the name didn't stick. Over the years, the Bloody Mary has been further refined with the addition of black pepper, salt, Tabasco and Worcestershire sauce. This is how the American classic was born. Originally, gin was probably used instead of vodka in the USA, since vodka was not yet widely available in America at the time.

**Cosmopolitan (all day cocktail)**

*This most respectable 24/7 cocktail is based on the structure of a sour and has been very popular since even before Sex and the City*

- 40ml vodka (lemon-flavoured, optionally)  
- 15ml Cointreau  
- 30ml cranberry juice  
- 15ml fresh lime juice

Shake all the ingredients in a shaker filled with ice and strain them through a sieve into a wide cocktail glass. Garnish with a slice of lime.

**Did you know?:** A short drink with this name was first mentioned in a bar book from 1934 (originally with gin instead of vodka); in its modern form, the Cosmopolitan has only been widely consumed since the 1990s. It is symbolic of the modern, design-oriented bars brought about by the bar boom of the 1990s.
### Screwdriver (all day cocktail)

*The most simple of cocktails - perfect when you want something quick and still tasty*

- 50ml vodka
- 100ml orange juice

Pour all ingredients into a highball glass filled with ice and stir gently with a bar spoon. Garnish with an orange slice.

**Did you know?:** The drink became widespread in the 1950s when vodka was established in the United States as a mixing spirit and today is known throughout the English-speaking world as a *Screwdriver*. The name supposedly comes from American oil workers, who would stir their drink with a screwdriver.

### Black/White Russian (after dinner cocktail)

*The White Russian is a short drink and is considered an after-dinner drink because of its sweet and creamy ingredients. The version without cream is called the Black Russian.*

- 50ml vodka
- 20ml coffee liqueur
- 20-40ml cream or milk (for the White Russian)

Pour the vodka and coffee liqueur into an Old Fashioned glass filled with ice and stir gently. For the White Russian, carefully float the cream or milk on top, i.e. pour it over the back of a bar spoon.

**Did you know?:** The *White Russian* is the favourite drink of the main character in the feature film *The Big Lebowski*, released 1998. In the film, Jeffrey Lebowski, alias "The Dude" (played by Jeff Bridges), uses *half & half* instead of beaten cream. This is very light cream sold as a pre-prepared product in the United States with a fat content of around 12.5%, between that of cream and milk.
Moscow Mule (long drink)

*Belongs to the highballs group and can be served in a copper mug on the rocks*

- 45ml vodka
- 120ml ginger beer
- 5ml fresh lime juice

Carefully mix the vodka and ginger beer with a bar spoon and add the fresh lime juice. Strictly under IBA rules, served with a lime slice in a highball glass; tastes just as good in a copper mug with a cucumber slice.

**Did you know?:** The *Moscow Mule* originated in the United States in the 1940s and is closely associated with the *Smirnoff* vodka brand. At that time, vodka was still largely unknown, and the company was looking for a way to change that.

In 1941, they met John A. "Jack" Morgan, landlord of the *Cock’n Bull Pub* in Hollywood, who wanted to market his own ginger lemonade. Together, they are said to have come up with the idea of creating a drink made from both ingredients to be served in a copper mug to make it unmistakable. The copper mugs were distributed in bars and clever marketing soon contributed to the popularity of the drink - the *Moscow Mule* initiated the vodka boom of the 1950s that continues to this day. Choosing the 'right' vodka, however, is far less important for the taste than the choice of *ginger beer*.

Sex on the Beach (long drink)

*One of the most famous and popular cocktails - wonderfully refreshing and perfect for hot summer nights*

- 40ml vodka
- 20ml peach liqueur
- 40ml cranberry juice
- 40ml orange juice

Shake all of the ingredients well in a shaker filled with ice. Then strain through a sieve into a highball glass (with ice). Garnish with an orange slice.

**Tip:** You can experiment with other ingredients such as pineapple or lemon juice, depending on your own preferences. There are hardly any cocktails with more variations than the Sex on the Beach. Different spirits are often used as a basis, such as tequila. Alcohol-free versions are often called *Safer Sex on the Beach*. 

Daiquiri (before dinner cocktail)

This short drink belongs to the sours group and was named after the Cuban settlement with the same name

- 45ml white rum
- 15ml (cane) sugar syrup
- 25ml fresh lime juice

Shake all the ingredients in a shaker filled with ice and strain them through a sieve into a (pre-cooled) cocktail glass with no ice.

Tip: Daiquiris containing fruit pulp and/or fruit syrup instead of sugar syrup are also popular, such as the mango, strawberry or banana daiquiri. The Basil Daiquiri contains some basil leaves shaken in. Also try the Frozen Daiquiri, which isn’t shaken in a shaker, but instead is prepared with crushed ice in a blender.

Mojito (long drink)

A very refreshing classic with its origin in Cuba and that recalls a long tradition of rum drinks in the Caribbean

- 40ml white Cuban rum
- 30ml fresh lime juice
- 6 leaves fresh mint
- 2 teaspoons white sugar
- About 40ml soda water

Beat the lemon juice, mint leaves and sugar in a highball glass with the pestle and mix thoroughly. Add a dash of soda water and fill the glass with roughly crushed ice (cracked ice). Add the rum and finish with soda water. Serve with one or two mint sprigs and a lime slice and serve with a straw.

Did you know?: As early as the 16th century, the British privateer Francis Drake is said to have used a drink made from sugar, real limes, Aguardiente de Caña (a simple sugar cane schnapps) and mint to help with his stomach problems. Drake was feared by the Spanish and was nicknamed "El Draque" (Spanish: the Dragon) and the drink was named after him; it was later mixed with rum when the production of this spirit became widespread in the Caribbean. In 1838, the Cuban author Rámon de Palma wrote in his story El Cólera en Habana: "Every day at 11am I take a Drapecito, and it does wonders for my health."
Cocktails | Rum

Cuba Libre (long drink)

*The name is supposed to refer to the liberation of Cuba from Spanish colonial rule by the Americans*

- 50ml white rum
- 120ml cola
- 10ml fresh lime juice

Pour all ingredients into a highball glass filled with ice and garnish with a slice of lime.

**Did you know?:** The drink gained popularity in Europe after the end of the second world war when the popular tune *Rum and Coca Cola* by the Andrews Sisters was played on the radio. After the Cuban revolution and the flight of many Cuban opponents of Fidel Castro, the combination became more popular because of the political associations with its name. In reference to the government system under Fidel and Raúl Castro, since the Cuban revolution the drink has also been called *Mentirita* (Spanish for 'little lie') by exiled Cubans.

Piña Colada (long drink)

*The sweetest temptation since cocktails came into being, this drink became popular in the 1950s and is one of the best-known cocktails in the world*

- 30ml white rum (or optionally, stronger, dark rum)
- 90ml pineapple juice
- 30ml coconut milk or cream of coconut
- 20ml cream (optional)

Mix all ingredients in a blender filled with ice and serve in a large fancy glass with a straw. Serve with a pineapple slice and cocktail cherry.

**Did you know?:** The *Piña Colada* (from Spanish piña, pineapple, and colar, sieve) has lent its name to a whole group of cocktails, the Coladas. The *Piña Colada* is one of the most influential cocktails in history and was described as early as 1922 as follows:

“But best of all is a piña colada, the juice of a perfectly ripe pineapple—a delicious drink in itself—rapidly shaken up with ice, sugar, lime and Bacardi rum in delicate proportions. What could be more luscious, more mellow and more fragrant?”
Mai Tai (long drink)

*Considered to be one of the world's most successful drinks; its invention is often credited to Victor Bergeron (better known as Trader Vic), who, he claims, created it in 1944 in San Francisco*

- 40ml white rum
- 20ml dark rum
- 15ml Curaçao/Triple Sec
- 15ml orgeat syrup
- 10ml fresh lime juice

Shake all the ingredients in a shaker filled with ice and strain them through a sieve into a highball glass. Garnish with pineapple, mint leaves and a slice of lime and serve with a straw.

**Did you know?:** Trader Vic's original recipe originally called for 60ml of a 17-year barrel-aged Jamaican rum, 150ml Curaçao (orange liqueur), 75ml orgeat syrup, 75ml sugar syrup jand 20ml freshly squeezed lime juice. Because the rum he used originally was quickly no longer available, Trader Vic replaced it with half another Jamaican rum and half a Martinique rum.

Planter’s Punch (long drink)

*Despite being called a punch (which in Germany usually refers to a hot beverage), a Planter's Punch is prepared with ice and served cold, like most cocktails.*

- 45ml dark rum
- 35ml fresh orange juice
- 35ml fresh pineapple juice
- 20ml fresh lemon juice
- 10ml grenadine
- 10ml sugar syrup
- 3-4 shots Angostura bitters

Shake all ingredients well in a shaker except for the bitters and pour into a large glass with ice. Finish with the bitters on top. Garnish with a slice of pineapple and cocktail cherry.

**Did you know?:** "Punch is a name that has been widely used since the 17th century in North America and Europe for a variety of mixed drinks; this makes it considerably older than the term 'cocktail', which was first used around 1800 and originally only referred to a small group of drinks, only becoming an generic term for alcoholic mixed drinks in the 20th century. Today, punch is regarded as the ancestor of such popular categories of cocktail as sours and fizzes."
Zombie (long drink)

*First appeared in the 1930s. Tastes sweet, but is named after its effect on the drinker*

- 40ml white rum
- 40ml dark rum
- 20ml Cointreau
- 30ml over-proof rum (over 70% ABV)
- 60ml pineapple juice
- 20ml fresh lemon juice
- 20ml grenadine
- 40ml orange juice
- 20ml passion fruit syrup

Shake all the ingredients in a shaker filled with ice and pour into a highball glass with the ice. Garnish with a slice of pineapple and cocktail cherry.

**Did you know?:** There are any number of versions of this recipe; a common feature of them all is that they contain at least three but often five or six different types of rum, including overproof varieties (above 70%). Fruit liqueurs are often added and, of course, various types of fruit juice, intended to mask the high alcohol content.
Whiskey Sour (before dinner cocktail)

An absolute classic and the original form of the sours genre, which are all based on the formula spirits, something sweet and sour citrus juice

- 45ml Bourbon whiskey
- 15ml sugar syrup
- 30ml fresh lemon juice
- 1 dash egg white (optional)

Shake all the ingredients in a shaker filled with ice and strain them through a sieve into a cocktail glass. Alternatively served on the rocks in a ice-filled Old Fashioned glass with half a lemon slice and a cocktail cherry.

Did you know?: The important category of the sours cocktails includes, besides the Sour itself, which is the original form and from which the recipes are adapted: the International Sour, which contains liqueur as a sweetener, the New Orleans Sour, in which the additional liqueur is orange liqueur, the Boston Sour, with a little egg white shaken in, the Fizz and teh Collins, which are categories of cocktail themselves based in turn on the classic Sour, but finished with soda.

Old Fashioned (before dinner cocktail)

Is one of the most important classic cocktails and was initially simply known as the Whiskey Cocktail

- 45ml Bourbon or rye whiskey
- 2 dashes Angostura bitters
- 1 sugar cube
- 1-2 dashes water

Soak the sugar cube in the Angostura bitters in an Old Fashioned glass and add a dash of water. Crush with a pestle and mix well. Then fill the glass with ice, add the whiskey and garnish with a slice of orange.

Did you know?: Today, the short drink is the closest relative of the original form of the 'cocktail' according to its earliest definition, consisting of a spirit, sugar, water/ice and cocktail bitters. In the 20th century, the Old Fashioned became a bar classic. Sometimes, the bartender would serve it by making only the bitters/sugar mixture and then handing it over with a separate bottle of bourbon. The cocktail was especially popular during Prohibition because many of the whiskeys were burnt to make them dark in the absence of aging and were unpalatable without the addition of sugar and other ingredients.
Cocktails | Whiskey

**Mint Julep (long drink)**

*Originates from the American South and is traditionally served in a silver or pewter mug, garnished with a sprig of mint and drunk through a short straw.*

- 60ml bourbon whiskey
- 4 fresh mint sprigs
- 1 teaspoon powdered sugar
- 2 teaspoons water

Carefully crush the sugar, mint and water in a highball glass and mix thoroughly. Fill the glass with crushed ice, add the bourbon and stir well with the bar spoon until the glass ices up. Garnish with a mint sprig.

**Did you know?** The name is made up of the English word mint and the word julep, which comes from the Persian word *julab*, meaning rose water.

**Irish Coffee (hot drink)**

*In Ireland itself, Caife Gaelach, meaning Gaelic coffee, is sweet coffee with Irish whiskey topped with lightly beaten cream*

- 40ml Irish whiskey
- 90ml hot coffee
- 30ml fresh cream
- 1 teaspoon brown sugar

Heat the whiskey a little and pour it into the glass with the hot coffee. Add the sugar, stir and carefully pour the (half-beaten) cream over the back of a bar spoon into the glass (*float* it) so that it does not mix with the coffee.

**Tip:** *Irish coffee* is traditionally served without a spoon and not stirred. The drinker sips the hot coffee through the cool cream. The original Irish coffee glass is heat-resistant so that you can heat it directly.

**Did you know?** It has now been proven that this hot drink was invented in the 1940s in a restaurant in Foynes airport - a forerunner of today's Shannon International Airport - in western Ireland. Restaurant manager Joe Sheridan is said to have offered it to passengers who were waiting for overseas flights to refuel in the airport. *Irish coffee* only became internationally recognised, however, when the *Buena Vista* cafe in San Francisco copied the speciality in 1952.
Cocktails | Gin

Dry Martini (before dinner cocktail)

The origins of the martini are unknown and the subject of many legends. Probably the most famous form of the drink is the classic dry martini, which is made with as little vermouth as possible and has an olive or lemon peel as a garnish - nothing else

- 60ml gin
- 10ml dry vermouth
- 10ml salted olive oil (for the dirty martini)

Stirred: Pour all ingredients into an ice-filled mixing glass and mix well with a bar spoon, then strain into a martini glass 'straight up' (without ice). Garnish with a lemon flavor or olive.

Shaken, not stirred: Shake all ingredients in an ice-filled shaker and strain into a pre-cooled martini glass 'straight up' (without ice). Garnish with a lemon flavor or olive.

Did you know?: The martini’s method of preparation is very controversial among its fans and is often passionately debated, preferably over martinis. "About one thing [...] everyone agrees: the most important thing when preparing and serving the martini is style."

Traditionally, a martini is stirred, since the spirits mix easily and the drink is clear in the glass. James Bond prefers his martinis shaken. This makes the drink cold faster, but it does make it milky in the glass initially and only it clears once the tiny air bubbles have risen.

The flavour and taste of the drink is highly dependent on the temperature; colder is considered better. If this is not achieved, a martini can taste insipid; this can be caused by using too little ice, ice that is too warm, or not stirring or shaking for long enough.

There are two classic garnishes for the cocktail. Often, an olive, complete with stone and stored in brine - not oil - is placed in the drink on a cocktail stick. Several olives can also be used, often speared with cocktail sticks and arranged around the rim of the glass; more rarely, they are served separately from the drink. The second possibility is garnishing the cocktail with a slice of lemon peel, especially when the gin used has citrus notes or when orange bitters is used in addition to the other ingredients when mixing. To do this, a piece of peel roughly thumb-sized is cut very thinly with a zester or peeler. Before the zest reaches the rim of the glass or the drink, the ends are twisted directly above the liquid so that the essential oils fall onto the surface of the cocktail; technically, this is called a 'twist'. A bartender will often also rub the lemon zest briefly around the rim of the glass.
Gin Fizz (long drink)

*This is one of the classics in the history of cocktails and, with its endless varieties, forms its own group of drinks, the fizzes, shaken sours filled with some soda water*

- 45ml gin
- 10ml sugar syrup
- 30ml fresh lemon juice
- 80ml soda water

Shake all the ingredients except the soda water in a shaker filled with ice, then strain them into tumbler or old-fashioned glass and fill with soda water. Serve with a lemon slice without ice.

**Did you know?:** A *fizz* can be made with any spirit or liqueur that could also be used in a sour. Examples include the *brandy fizz* with brandy as a base, the *rum fizz* with white rum, *sloe gin fizz* with sloe gin, or as a *royal sloe gin fizz* with an egg added, *apricot fizz* with apricot brandy and a dash of orange juice, *Danish fizz* with gin and cherry brandy, *violet fizz* with gin and Crème de Violette and the *pineapple fizz* with white rum and a dash of pineapple juice. The basic formula of *spirit(s) + lemon juice + soda* is adapted to the ingredients used and supplemented if necessary; in fizzes with liqueurs, for example, the sugar syrup is omitted or the amount reduced.

Negroni (before dinner cocktail)

*This classic from Italy with a bittersweet flavour was invented in Florence and is named after Count Camillo Negroni, who in 1920 ordered an Americano lengthened with gin from his trusted bartender*

- 30ml gin
- 30ml Campari
- 30ml red sweet vermouth

Pour all ingredients directly into an Old Fashioned glass and stir gently with a bar spoon. Garnish with half a lemon slice or lemon zest.

**Tip:** Sometimes, a dash of soda water is added to the *Negroni*, while in the *Negroni sbagliato* (false Negroni), the gin is replaced with dry sparkling wine, 'Milanese' style. In the *Negrosky*, the gin is replaced with vodka.
Margarita (all day cocktail)

The 'daisy' became popular all over the world in the second half of the 20th century and, along with the Tequila Sunrise, is one of the world's most famous tequila-based drinks.

- 35ml tequila
- 20ml Cointreau
- 15ml fresh lime juice

Shake all of the ingredients well in an ice-filled shaker and strain into a pre-chilled cocktail or margarita glass with a salted rim.

Tip: In the frozen margarita, the ingredients are mixed in a blender with several spoonfuls of crushed ice. This gives the drink a creamy, almost sorbet-like consistency and is very cold. Fruit margaritas, such as the mango or strawberry margarita are mixed with fresh fruit or sometimes fruit liqueurs. Frozen versions of these are especially popular.

Tequila Sunrise (long drink)

Owes its name to the characteristic colour gradation from yellow-orange (at the top) to orange/orange-red (at the bottom); this is because the grenadine is only added to the glass at the end and sinks through the ice cubes.

- 45ml tequila
- 90ml orange juice
- 15ml grenadine

Pour the tequila and orange juice directly into a highball glass filled with ice. Carefully add a dash of grenadine to achieve the characteristic 'sunrise' colour gradation effect. Do not stir and garnish with an orange slice and cherry.

Tip: As with almost all mixed drinks, there are countless other recipes and variations with different amounts of each ingredient and/or different ingredients, such as recipes with real pomegranate syrup instead of artificially flavoured grenadine or finished with some lemon juice. The base spirit can be replaced to make a Caribbean Sunrise (with rum), a Vodka Sunrise, a Southern Sunrise (with Southern Comfort) or a Malibu Sunrise (with Malibu). A Batida Sunrise consists of Batida de Coco, pineapple juice and cherry liqueur.
Champagne Cocktail (Sparkling Cocktail)

*Suitable for every occasion, fun to drink and ordered as early as 1942 by Victor Laszlo and Captain Renault in the film classic Casablanca*

- 90ml good chilled champagne
- 10ml cognac
- 1-2 dashes Angostura bitters
- 1 sugar cube

Soak the sugar cubes with Angostura bitters and place in a champagne glass. Add the cognac and carefully pour the mixture with well-cooled champagne (the colder, the better). Garnish with orange slices and a cocktail cherry.

**Tip:** Tastes almost as good with Prosecco and normal brandy ;)

Mimosa (sparkling cocktail)

*Is said to have been invented around 1925 in the Hotel Ritz, Paris, and is named after the yellow flowers of the silver acacia, which is also known as the mimosa in Europe*

- 75ml well-cooled champagne (alternatively, some other sparkling wine, such as Prosecco)
- 75ml fresh orange juice

Pour the orange juice followed by the champagne carefully into a champagne glass and carefully stir with a bar spoon. Optionally garnish with lemon zest

**Did you know:** The well-known champagne cocktail *Buck's Fizz* is, incidentally, exactly the same drink according to the IBA (International Bartenders’ Association). According to other recipes, for a Buck's Fizz, you simply change the ratio between champagne and orange juice from 1:1 to 2:1, so 100ml champagne and 50ml orange juice.
Cocktails | Sparkling

**Kir Royal (sparkling cocktail)**

*The royal version of the 'simple' Kir, for which you simply replace champagne with dry white wine*

- 90ml well-cooled champagne (alternatively, some other sparkling wine, such as Prosecco)
- 10ml Crème de Cassis

First, pour the Crème de Cassis into a champagne glass or champagne saucer, then fill with chilled champagne.

**Did you know?:** Félix Kir (1876–1968), a canon and mayor from Dijon, made the drink *Blanc-Cassis*, the modern *Kir*, the official drink of the region; it had been popular with local vintners and was served at receptions at the town hall, since Côte d’Or is an important growing region for the blackcurrant, the basis for the cassis.

**Bellini (sparkling cocktail)**

*Probably created in the 1930s in Harry’s Bar, Venice, where it quickly became one of the most popular cocktails and today remains a signature drink and important draw for the bar*

- 100ml Prosecco (or sparkling wine/champagne)
- 50ml fresh peach puree

First pour the peach puree, then the Prosecco, into the glass and stir carefully with the bar spoon.

**Tip:** The *Puccini*, with fresh mandarin juice, the *Rossini*, with fresh strawberry puree, and the *Tintoretto*, with fresh pomegranate juice, are all also very popular versions of this cocktail.
Cocktails | Specials

Caipirinha (long drink)

Originates in Brazil, where cachaça is often replaced with vodka (Caipirinha de Vodka or Caipiroska) and, in southern Brazil, with red wine (Caipirinha de Vinho).

- 50ml cachaça
- ½ fresh lime (4 sections)
- 2 teaspoons sugar

Place limes and sugar in an Old Fashioned glass, crush with a pestle and mix thoroughly. Then fill the glass with ice and cachaça.

Tipp: Caipirinhas with vodka (Caipiroska), rum (Caipirissima), Aperol/Campari (Caipirol/Camparinha) herbal schnapps (Underberg), liqueurs (Cuarenta y Tres), Steinhager or even wine are also popular.

Did you know?: The name Caipirinha is derived from the Brazilian caipira, which is a generic word for someone who lives in the country, but pejoratively can also mean something close to 'hillbilly'. Caipirinha (the diminutive of caipira) is best translated as redneck or bumpkin. Despite its name, the Caipirinha was originally a cocktail drunk by the rural upper class and spread into cities after the end of the first world war, while sugar cane spirit is usually enjoyed neat in the inland part of the country.

Cachaça is a Brazilian sugar cane spirit sold in many varieties in the country, including barrel-aged versions. The young, unaged spirit is colourless, while a yellow or gold colour indicates that the spirit has been through an aging process. The use of 'barrique' liqueurs for the Caipirinha is not common in Brazil, since higher-quality cachaça is not stored in oak barrels. Local timber is used for storage, which gives cachaça a characteristic quality.

While white, refined, usually fine-ground sugar made from sugar cane is used for the Caipirinha in Brazil, in Europe and North America, brown sugar is more commonly used. This is intended to lend the drink the flavour of sugar cane, which is usually not found in the industrially produced and unaged varieties of cachaça. However, brown sugar can be made from beet as well as sugar cane. In addition, coarse-grained sugar dissolves more slowly and make the drink taste sweet just before the end.
Long Island Iced Tea (long drink)

Appeared in New York in the 1970s; contains no tea, despite the name, but looks like iced tea because of the cola in the recipe

- 15ml gin
- 15ml tequila
- 15ml vodka
- 15ml white rum
- 15ml Curaçao/Triple Sec
- 30ml sugar syrup
- 25ml fresh lemon juice
- 1 dash cola

Pour all ingredients directly into a highball glass filled with ice and stir gently with a bar spoon. Garnish with a lemon spiral and serve with a straw.

**Tip:** There are a lot of variants of the Long Island Ice. Not all spirits are included in all versions; instead of real lemon juice and sugar syrup, citrus liqueurs or lemonade ingredients such as lime juice cordial or lemon squash are sometimes used or orange juice added. Sometimes different versions have different names. For instance, a version with added whiskey is known as a Texas Tea. In the Long Beach Iced Tea, cranberry juice is used instead of cola. Red Bull instead of cola results in a Long Island Energy, while champagne instead of cola makes a Beverly Hills Iced Tea.

In 'The Essential Cocktail', DeGroff names the versions Full Monte from Audrey Saunders, who replaced the Cointreau with maraschino and finished the drink with Angostura bitters. His London Iced Tea, on the other hand, consists only of gin and rum, omitting the orange liqueur, but contains amaretto by way of replacement.

**Did you know?:** There are numerous legends about the origin of this cocktail. It is said to have been invented during Prohibition in the USA (1919-1932), when the appearance and name of the drink would disguise its considerable alcohol content. In other versions, it is said to have been invented by a rich, bored housewife in the US state of New York. This housewife is said to have secretly taken just a small amount out of each spirit bottle in the house bar so that her husband wouldn't notice what she was doing. She filled the drink with cola to hide it. A version is also told in which students would help themselves to small amounts from their parents' bottles.