

Shark's Tooth

This is Trader Vic's recipe except he used dark rum rather than gold rum. I also usually use homemade grenadine rather than cherry juice. Either way, there is good reason that this is one of the great Tiki drinks.



- 2 oz. Mount Gay Gold Rum
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{2}$ oz. pineapple juice
- $\frac{1}{2}$ oz. simple syrup
- 1 t. maraschino cherry juice
- 3 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into old fashioned glass

Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1 $\frac{1}{2}$ oz. Mount Gay Gold Rum
- 1 $\frac{1}{2}$ oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{2}$ oz. Don's Mix
- $\frac{1}{2}$ oz. Falernum
- Dash Angostura Bitters
- 1/8 t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.

Cosmopolitan

Made correctly, this is actually a very nice cocktail. Try to use real cranberry juice and not 'Cranberry Cocktail.'



- 1 ½ oz. citrus vodka
- 1 oz. cranberry juice
- ½ oz. Cointreau
- ¼ oz. fresh lime juice

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass

Cheers!

Classic Margarita #1

Practically everyone who mixes drinks on any level has their own margarita recipe. Without disparaging anyone's favorite, here is our most requested version. It is a simple but classic margarita on the rocks. We make this as a sour, shaken and served straight up without a salted rim.

This is the only drink we make using Equal. A lot of people love the idea of low calorie drinks. Since the object here is to offset the tartness of the lime, the simple sweet flavor of the Equal will work as well as sugar. Mouth feel is not an

issue with this cocktail. If you do use sugar it needs to be the superfine variety. Regular granulated sugar will not dissolve well.

Beware: the sweetness hides the alcohol content.



- 2 oz. good tequila – plata, reposado, or añejo
- 2 oz. fresh lime juice
- splash of blue curacao
- 1-2 packets of Equal (1-2 tsp.) or sugar
- pinch of salt

1. Chill a margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain over fresh ice cubes in chilled glass

Cheers!

Raspberry Margarita



- 2 oz. plata tequila
- 1 oz. Raspberry liqueur
- 1 oz. simple syrup
- 1 oz. lime juice
- $\frac{1}{4}$ c raspberries

1. Place the raspberries and simple syrup in a shaker to muddle.
2. Add the rest of the ingredients and shake with ice cubes.
3. Pour unstrained into cocktail or margarita glass.

Cheers!

Singapore Sling

Before Tiki was Tiki and before Donn Beach and Trader Vic were born, there was the Singapore Sling. The original was created in 1905 at the Raffle's Hotel in Singapore. This is a mid-century version.

- 1 $\frac{1}{2}$ oz. Gin
- $\frac{1}{2}$ oz. Cherry Heering
- $\frac{1}{4}$ oz. Cointreau
- $\frac{1}{4}$ oz. Benedictine
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{3}$ oz. grenadine
- dash Angostura Bitters

1. Chill a Collins glass with ice and water
 2. Add all ingredients to a shaker and shake with ice
 3. Strain into a chilled Collins glass over fresh ice
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Lemon or Lime Sour

I prefer a ratio of 2:1 juice to simple syrup. I have seen 1:1 and 3:1. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

If I am making only 1 or 2 drinks, I just use a 2:1 juice : simple syrup. When we are entertaining, I make up a bottle that morning. It will begin to degrade after a day.

- 1 cup Simple syrup
- Either:
 - 2 cups fresh lime juice or
 - 2 cups fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep,

refrigerated for a day.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1 $\frac{1}{2}$ fresh egg whites if your not worried about salmonella.

Sweet and Sour Mix

This puts anything you could buy in a bottle to shame. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

- 1 cup Simple syrup
- 1 cup fresh lime juice
- 1 cup fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for weeks.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1 $\frac{1}{2}$ fresh egg whites but your mix will not keep longer than a day or two.

The Z

This daiquiri was inspired by my friend Marcus Zuazua. At his instigation, (I swear it was all *his* fault), I purchased a bottle of premium aged rum. Then I went looking for a way to enjoy it. My search brought me to Hemingway's favorite daiquiri. With some alterations and a nod to Hemingway, here is my concoction.



Ingredients:

- 2 oz. good aged rum
- $\frac{1}{4}$ oz. Luxardo Maraschino Liqueur
- 2 oz. fresh lime juice
- 1 oz. simple syrup

Directions

1. Chill a martini glass with ice and water.
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Strain into the chilled martini glass.
5. Enjoy (and toast my friend Dr. Z)

Caipirinha

This is a really refreshing drink that will surprise your guests. The first time you make it will take you 90 seconds, after that it will take 60 seconds! You can use regular granulated sugar, but it may not all dissolve. If you don't have superfine sugar, put granulated sugar in a food processor or blender and pulse a few times. You definitely want to use fresh, thin skinned and blemish free limes.

- 2 oz. Cachaça
- 1 lime
- 1 Tbl. Superfine sugar

1. Prepare the lime: cut off each end, set it on one of it's cut ends and cut it in half. Cutting a small V on each half, remove the center white pith. Slice each half part way through to make an accordion and drop them into your shaker.
2. Add the sugar to the shaker and muddle with the lime
3. Add the Cachaça and ice and shake, shake, shake.
4. Pour unstrained into chilled double old fashioned.