

Refreshing Vintage Drink for New Year's Day

Blue Hawaii

Harry Yee, the legendary head bartender at the Hilton Hawaiian Village, invented this epic tropical drink in 1957. Traditionally, the Blue Hawaii is served on the rocks with a cocktail umbrella and a pineapple wedge. Prepared from blue Curacao, rum and sometimes vodka, pineapple juice, and sweet and sour mix, the Blue Hawaii is a classic cocktail that is distinct from the Blue *Hawaiian* cocktail (prepared from cream of coconut).

Serves 1 | Prep. Time 5 minutes

Ingredients

$\frac{3}{4}$ ounce vodka

$\frac{3}{4}$ ounce light rum

$\frac{1}{2}$ ounce blue curacao

3 ounces pineapple juice

1 ounce sweet and sour mix

Cocktail umbrella or pineapple wedge to garnish

Directions

1. Add the listed ingredients to an ice-filled cocktail shaker.
2. Shake vigorously to mix well.
3. Add crushed or pebbled ice to a hurricane glass.
4. Strain the mixture into the hurricane glass.
5. Garnish with a cocktail umbrella or pineapple wedge.

B-52

This epic layered-shot cocktail is a one-of-a-kind combination of coffee liqueur, Grand Marnier and Irish cream. This drink is called a layered shot cocktail because, when prepared in an ideal manner, it has three distinct layers. Head bartender Peter Fich of the Banff Springs Hotel in Alberta is believed to be the creator; however, the exact origin of the B-52 is not well-documented.

Serves 1 | Prep. Time 5 minutes

Ingredients

⅓ ounce coffee liqueur

⅓ ounce Irish cream liqueur

⅓ ounce Grand Marnier liqueur

Directions

1. Pour the coffee liqueur into a shot glass.
2. Carefully pour the Irish cream liqueur on top; this will create two layers.
3. Create the third layer by pouring the Grand Marnier on top.

Monte Carlo

The Monte Carlo made its first print appearance in 1948 in *The Fine Art of Mixing Drinks* by David Embury. This simple yet widely popular drink is prepared using just three ingredients: rye, Benedictine and bitters, with a cherry or lemon peel to garnish. The Monte Carlo is basically a Manhattan variant with the sweet vermouth being replaced with Benedictine. Many also call it an improved version of the well-known whiskey cocktail.

Serves 1 | Prep. Time 5 minutes

Ingredients

2¼ ounces rye whiskey

½ ounce Benedictine

1 dash Peychaud's bitters

1 dash Angostura bitters

Cherry or lemon peel for garnish

Directions

1. Add the listed ingredients to an ice-filled mixing glass.
2. Stir for 15–20 seconds.
3. Strain and pour into a whiskey glass or cocktail glass.
4. Garnish with a lemon peel or cherry.

White Lady

The White Lady is one of the most popular sour drinks. Also known as a Chelsea Sidecar or Delilah, the White Lady is a sidecar cocktail but prepared from gin instead of brandy. The White Lady is traditionally served in a Martini cocktail glass. It was created at Ciro's Club in London by Harry MacElhone in 1919. However, Harry Craddock claimed to have invented this drink first.

Serves 1 | Prep. Time 5 minutes

Ingredients

2 ounces gin
½ ounce orange liqueur
1 egg white
½ ounce fresh lemon juice

Directions

1. Add the listed ingredients to an ice-filled cocktail shaker.
2. Shake vigorously until condensation forms.
3. Strain the mixture into a cocktail glass.

Zombie

The Zombie is prepared from fruit juices, liqueurs and different varieties of rums. Donn Beach, the founding father of tiki culture, created this drink in 1934 at the Beachcomber restaurant as a hangover cure for his customers. Soon afterwards the New York World's Fair of 1939 popularized the Zombie on the East Coast.

Serves 1 | Prep. Time 5 minutes

Ingredients

1½ ounces golden rum	½ ounce Donn's mix (recipe below)
1½ ounces Jamaican rum	¾ ounce lime juice
1 ounce Demerara rum	1 teaspoon grenadine
½ ounce Falernum	1 dash Angostura bitters
⅛ teaspoon Herbsaint or Pernod	6 ounces crushed ice

Directions

1. Add all the ingredients to a blender in order.
2. Blend for 5 seconds at high speed.
3. Strain into a cocktail or Old Fashioned glass.
4. Garnish as desired.

Donn's Mix:

1. In a saucepan, heat 1 cup water, 1 cup sugar and 3 crushed cinnamon sticks over medium heat. Stir until the sugar dissolves and then cool down.
2. Measure the quantity of syrup; add twice as much grapefruit juice as you have syrup.
3. Combine and use as required.

These recipes and more can be found in Louise Davidson's *Vintage Cocktails and Drinks: Forgotten Cocktails and Retro Spirits Recipes for Home Mixologists***. To get your own copy, click on the cover or [here](#).

