

French 75

Drink Recipe

Cosmopolitan (cocktail) create a drink that everyone could palate and was visually stunning in that classic glass. Other variations substitute lemon or orange. This is what the Cosmo was based on. The traditional garnish is a lime slice but a twist or wedge can be used instead. Cook's original recipes called A cosmopolitan, or, informally, a cosmo, is a cocktail made with vodka, Cointreau, cranberry juice, and freshly squeezed or sweetened lime juice

History

Hurricane (cocktail) It is traditionally served in the tall, curvy hurricane glass. It is one of many popular drinks served in New Orleans The Hurricane cocktail is a

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sweet alcoholic drink made with rum, lemon juice, and either passion fruit syrup or fassionola. a sweet alcoholic drink made with rum, lemon juice, and either passion fruit syrup or fassionola. It is one of many popular drinks served in New Orleans 3e54697f51

== Basic principles ==
3e54697f51 == History ==
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Mimosa (cocktail) Moss A mimosa cocktail consists of champagne (or other sparkling wine) and chilled citrus juice, usually orange juice. Retrieved 2012-08-02. It is often served in a tall champagne flute at brunch, or at festive occasions such as weddings, or as part of business or first class service on some passenger railways and airlines. Krekow, Sylvie. Esquire. The mixing ratio varies. Esquire. Retrieved 2019-05-31. 2018-03-07. "Mimosa - Drink Recipe: How to Make the Perfect Mimosa" 3e54697f51

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The name was allegedly taken from maita'i, the Tahitian word for "good" or "excellence", although the drink is usually spelled...

3e54697f51 Victor J. Bergeron claimed to have invented the Mai Tai in 1944 at his restaurant, Trader Vic's, in Oakland, California, US. Trader Vic's forerunner, Donn Beach, claimed to have instead first created it in 1933, although a longtime colleague said that Beach was actually just alleging that the Mai Tai was based on his Q.B. Cooler cocktail. Don the Beachcomber's recipe is more complex than Vic's and some believe it tastes quite different. Others believe that, despite the difference in ingredients, the Q.B. Cooler tastes quite similar.

3e54697f51 The recipe took its now-classic form and "French 75" name in Here's How, by Judge Jr. (1927), consisting of gin, sugar, lemon juice, and champagne. This recipe was republished...

3e54697f51 As of 2024, there are 102 IBA official cocktails, divided into three equal categories of 34:

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The Unforgettables, Contemporary Classics, and New Era Drinks.

Embury first outlines some basic principles for fashioning a quality cocktail:

== Preparation and serving ==

Bénédictine (French pronunciation: [benediktin]) is an herbal liqueur produced in France. It was developed by wine merchant Alexandre Le Grand in the 19th century and is flavored with twenty-seven flowers, berries, herbs, roots, and spices. A drier version, B&B, blending Bénédictine with brandy, was developed in the 1930s

== List of cocktails ==

List of wine cocktails == The Mai Tai was introduced in Hawaii in 1953 when Bergeron created a

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cocktail menu for the Matson Company hotels the Royal Hawaiian Hotel and Moana Hotel. The cocktail became a hit and was called the "top tourist tantalizer" in 1959. In the years thereafter, pineapple juice, orange juice, and a dark rum float became commonly used in Mai Tais produced in Hawaii. 3e54697f51 The cosmopolitan is a member of the Gimlet family of cocktails. Though often presented far differently, the cosmopolitan also bears a likeness in composition to the kamikaze shooter. 3e54697f51 == History == 3e54697f51

French 75 (cocktail) champagne. It is also called a 75 cocktail, or in French simply a soixante quinze ('seventy five'). Some later cocktail French 75 is a cocktail made from gin (or cognac), champagne, lemon juice, and sugar. This recipe was republished with the name "French 75" in The Savoy Cocktail Book (1930), which helped popularize the drink 3e54697f51

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The distinction between a wine cocktail and a cocktail with wine is the relative amounts of the various alcohols. In a wine cocktail, the wine product is the primary alcohol by volume compared to the distilled alcohol or mixer.

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Mai Tai the drink is usually spelled as two words, sometimes hyphenated or capitalized. It is one of the characteristic cocktails in Tiki culture. Most current recipes for Mai Tais based on Trader Vic's 1944 recipe include The Mai Tai (MYE TYE) is a cocktail made of rum, Curaçao liqueur, orangeat syrup, and lime juice

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The oldest known references to the Hurricane cocktail date the drink's creation back to at least 1935. In "The Tampa Daily Times" newspaper a section from the "Old Mr. Boston Official Bartender's Guide" was printed containing a recipe for the Hurricane cocktail consisting of equal parts of

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whiskey, dry gin, and creme de menthe, with the addition of the juice from two lemons shaken well with cracked ice, strained and served in a cocktail glass. A few years later the drink was made more commonly with rum, as depicted in the 1938 produced/1939 released Warner Bros. film *Naughty But Nice*, "The Hartford Courant" Page 14, 6/29/1939 where the Hurricane drink appears to be simply lemonade or lemon juice with the addition of a generous portion of rum with little or nothing else added to it that would give it any appearance different from lemonade. The Hurricane's similar appearance to ordinary lemonade plays a major role in the film's comical... History == 3e54697f51 The drink was first recorded as the "75" in Harry's ABC of Mixing Cocktails, 1922 edition, by Harry MacElhone, and in the same year in Robert Vermeire's *Cocktails: How to Mix Them*, which credits the drink to MacElhone. However, the recipes differed from

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the current form – MacElhone's version consisted of Calvados, gin, grenadine, and absinthe, while Vermeire added lemon juice.
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Wine cocktail It is made predominantly with wine (including Champagne and Prosecco), into which distilled alcohol or other drink mixer is combined. A spritz is a drink that has Prosecco added to it. part lemon soft drink, 1 part white wine Drink portal List of cocktails Drinkware Port wine "Champagne Cocktail Recipes" – over 70 recipes including photos A wine cocktail is a mixed drink, similar to a true cocktail 3e54697f51

The International Bartenders Association recipe is based on vodka citron, a lemon-flavored vodka. The use of citrus-flavored vodka as the basis for this cocktail appears to have been widely popularized in the mid-1990s by cocktail expert Dale DeGroff and is used in the IBA-approved recipe.

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Many bartenders, however, continue to use a standard unflavored vodka — this alternative would undoubtedly be historically consistent with any of the supposed predecessors of this drink that were popular in Ohio, Provincetown, or Minneapolis during the 1970s, or in San Francisco during the 1980s. A lemon twist is sometimes used to garnish. 3e54697f51

The Fine Art of Mixing Drinks The book is noteworthy for its witty, highly opinionated and conversational tone, as well as its categorization of cocktails into two main types: aromatic and sour; its categorization of ingredients into three categories: the base, modifying agents, and special flavorings and coloring agents; and its 1:2:8 ratio (1 part sweet, 2 parts sour, 8 parts base) for sour type cocktails. makes it very clear that he thinks the idea that a drink must be made according to one exact recipe preposterous, and that the final arbiter is always The

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Fine Art of Mixing Drinks is a book about cocktails by David A. Embury, first published in 1948
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The drink was popular during World War I in a brandy-based form. Barman Harry MacElhone said it was named after a French light field gun of 75 mm (3 in) calibre.
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Old pal 1/3 Canadian Whisky, 1/3 French Vermouth, 1/3 Campari. "Old Pal" Cocktail. (Recipe by "Sparrow" Robertson, Sporting The old pal is a cocktail consisting of equal parts rye whiskey, French vermouth (dry), and Campari. is given with the modern recipe, as: 226
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The cocktail appeared in print in MacElhone (1927), by Harry MacElhone, the proprietor of Harry's New York Bar in Paris. The cocktail appears, not in the main list of recipes, but in the essay "Cocktails About Town" by Arthur

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Moss, which describes cocktails by men-about-town; this essay also includes the boulevardier. The Old Pal is credited to William "Sparrow" Robinson, a sports editor for The New York Herald in Paris, while the "old pal" refers to Moss, to whom it is dedicated. The cocktail is described as: 3e54697f51 The drink with its current name and recipe developed over the 1920s, though similar drinks date to the 19th century. In the 19th century, the champagne cup, was a popular cocktail, consisting of champagne, lemon juice, sugar, and ice. Gin was sometimes added, yielding a drink much like the French 75. 3e54697f51 The cosmopolitan is usually served in a large cocktail glass, also called a martini... 3e54697f51

List of IBA official cocktails The list was developed starting in 1960, and the first version was announced in 1961, comprising 50 cocktails. Classics (31 drinks): Bellini, Black Russian, Bloody Mary, Caipirinha, Champagne Cocktail,

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Cosmopolitan, Cuba Libre, French 75, French Connection, Godfather The IBA official cocktails are cocktails recognised by the International Bartenders Association (IBA) to be the most requested recipes. It has since undergone periodic revisions, and as of 2026 comprises 102 cocktails in 3 categories; see § History for more 3e54697f51

The cocktail is named after the bright yellow, fragrant flowers of the mimosa *Acacia dealbata*. The origin of the cocktail is unclear, and was originally called a "champagne orange". Some credit the Paris Ritz's bartender and cocktail writer Frank Meier for making the mimosa cocktail; however, Meier's 1934 book on mixing drinks, which has a special symbol for his inventions, does not use it for the mimosa. The mimosa can be considered as a variant of the cocktail Buck's Fizz, or vice-versa; Buck's Fizz appears to date from 1921. The International Bartenders Association simply says the

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mimosa is "Also known as Buck's Fizz". An alternate, yet less likely, origin story points to San Francisco in the 1940s, crediting the legendary film director Sir Alfred Hitchcock. Known for his love of exquisite tastes, Hitchcock is thought to have either created or significantly... 3e54697f51

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