

Prohibition & Repeal

Notes on Ingredients & Equipment

- Using freshly squeezed juice is the most important thing you can do to improve the quality of your cocktails, so, if at all possible, do pick up some if you're going to mix cocktails
- I'll be mixing the Bee's Knees cocktail and you are invited to mix along! We'll talk about the other cocktails in their historical context, so recipes are provided for mixing on your own if so desired. Check out my website for recommended [brands](#) and [equipment](#) (and substitutions if you need to improvise).

Bee's Knees (Demo Cocktail)

2 oz gin
1/2 oz honey syrup (see below)
1/2 oz lemon juice
Garnish: orange wedge

Combine all ingredients in shaker with ice. Shake well and strain into coupe or martini glass. Garnish.

Honey Syrup

1/2 cup honey
1/4 cup hot water

If honey is fluid, stir until thoroughly combined. If honey is crystallized, heat on stove until completely dissolved. Let cool, and store refrigerated. Yield: 5 oz

Southside

10-12 leaves mint
2 oz gin
1 oz lemon juice
1/2 oz simple syrup (see below)
Garnish: mint leaf

Muddle mint leaves in cocktail shaker. Combine remaining ingredients in shaker with ice. Shake, strain into coupe or martini glass. Garnish.

(Alternate: serve on the rocks topped with soda for Southside Fizz)

Simple Syrup: *Heat 1/2 cup sugar and 1/2 cup water in a saucepan just until sugar dissolves. Let cool and store refrigerated. Yield: 6 oz*

Mary Pickford

1 1/2 oz white rum
1 oz pineapple juice
1/4 oz Maraschino liqueur
1/4 oz grenadine (see below)
Garnish: cherry

Combine all ingredients except garnish in shaker with ice. Shake, strain into coupe or martini glass, garnish.

Three Mile Limit

1 1/2 oz Cognac/brandy
3/4 oz white rum

1/2 oz grenadine (see below)
1/4 oz lemon juice

Garnish: lemon twist

Combine all ingredients except garnish in shaker with ice. Shake, strain into coupe or martini glass. Garnish.

Grenadine: *Heat 1/2 cup POM or other pomegranate juice with 1/2 cup sugar in a saucepan just until sugar dissolves. Optional: add 1 tbs pomegranate molasses. Let cool and store refrigerated. Yield: 6 oz*

Twelve Mile Limit

1/2 oz Cognac/brandy
1 oz white rum
1/2 oz rye

1/2 oz grenadine
1/2 oz lemon juice

Scofflaw

2 oz rye
1 oz dry vermouth
1/2 oz grenadine (see above)
1/4 oz lemon juice

2 dashes Regan's orange bitters
Combine all ingredients in shaker with ice. Shake, strain into coupe or martini glass.

Ziegfeld Zowie

1 1/2 oz vodka
3/4 oz pineapple juice
3/4 oz lemon juice
1/4 oz simple syrup

Combine all ingredients in shaker with ice. Shake, strain into coupe or martini glass.

Boulevardier

1 1/2 oz bourbon
1 oz Campari
1 oz sweet vermouth

Combine all ingredients in mixing glass with ice. Stir, strain into a coupe or martini glass.

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