

## MIXOLOGY



The Blarney Stone

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*“He’d a drop of the craythur every morn.”*

—Finnegan’s Wake

A “drop of the craythur” is an old expression meaning to take a drink of whiskey – in this case, Irish whiskey, specifically. There may be no better way to start than with a classic whiskey cocktail, inspired by the lyrics of this humorous tune – a musical paean to the restorative powers of the spirit in question – in which the aforementioned Finnegan rises unexpectedly after suffering what was thought to be a grievous injury.

### The Blarney Stone

Courtesy [seriouseat.com](http://seriouseat.com)

- 2 ounces Irish whiskey
- 1 ounce freshly-squeezed lime juice
- Ginger beer, chilled
- Lime twist for garnish

Add whiskey and lime juice to a cocktail shaker and fill with ice. Shake until well chilled, about 15 seconds. Strain into an ice-filled highball glass. Top with ginger beer and garnish with the lime twist.

*“There where the course is, delight makes all of the one mind. The riders upon the galloping horses, the crowd that closes in behind.”*

—At Galway Races, W.B. Yeats

A horse racing event that traces its lineage back to a five day event in Knockbarron in the late 1700s, the races are now held on the last Monday of July at the Ballybrit Racecourse. And where there are horse races, there will be juleps. Or, there should be. In this case, the Irish Julep seems most appropriate.

### → ON THE COVER The Irish Julep

Courtesy [cosmopolitan.com](http://cosmopolitan.com)

- 2 ounces Basil Hayden’s Bourbon
- ½ ounce DeKuyper Crème de Menthe
- 1 ounce half-and-half
- 1 mint sprig for garnish

Pour all ingredients into a highball glass filled with ice and garnish with the mint sprig.

# Capture the Spirit of St. Patrick

As the song says, “If you’re not Irish, it isn’t your fault.” With some planning and a little creativity, however, you can craft St. Patrick’s Day festivities as convincing as any Makem, O’Donnell or Behan.

As we dive head-first into the month that allows those with Irish lineage, and those who claim it, to celebrate their colorful heritage, a virtual avalanche of spirits recipes come to mind. With an embarrassment of themed riches to choose from, it may make sense to fall back on the Emerald Isle’s seemingly endless supply of verse and lyric when choosing the appropriate drinks for a St. Patrick’s Day celebration. From playwrights to poets to songwriters, the ghosts of Ireland’s past have a few suggestions. ☘

*“Once a fair and handsome  
seal lord lay his foot upon the  
sand, for to woo the fisher’s  
daughter and to claim her  
marriage band.”*

– *The Maiden and the Selkie*

There are plenty of Irish songs about the sea. Rousing shanties can be counted on to spin yarns of pirates and adventurous tales of whaling and even extol the virtues of, well, Irish seaweed. This tune, however, tells of forbidden love that ends beneath the waves.



### Celtic Sea Breeze

- 2 ounces vodka
- 2 ounces lime juice
- 1 ounce simple syrup
- Club soda
- Basil
- Mint for garnish
- Lime peel for garnish

Add lime juice, simple syrup, vodka and basil into a shaker filled with ice and shake well. Strain and pour into a highball glass filled with ice. Add a splash of club soda and garnish with mint leaves and lime peel.

*“So come fill up your glasses  
with brandy and wine.”*

– *I’m a Man You Don’t Meet Every Day*

Add a little warmth to the proceedings with a brandy cocktail, prompted by the lyrics of this traditional Irish song. The song is told from the perspective of a rich landowner telling the story of his day while buying drinks for friends at the pub. Note: the pub is not necessary, but friends are recommended.

### The Club Cocktail

*courtesy cocktails.about.com*

- 2 ounces brandy
- ½ ounce maraschino liqueur
- ½ ounce pineapple juice
- 2 dashes Peychaud’s bitters
- Lemon peel for garnish
- Strawberry for garnish

Pour the ingredients into a cocktail shaker filled with ice and shake well. Strain into a chilled cocktail glass and garnish with lemon peel and strawberry.



*“In a shady nook one moonlit night, a leprechaun I spied.  
In a scarlet coat and cap of green, a cruiskeen by his side.”*

– *The Leprechaun by Robert Dwyer Joyce*

Of course, there are creative mixers who don’t need to attach serious references to their creations. There are historical elements to many St. Patrick’s Day drinks, but part of the Celtic character is possessing a quick wit and a light heart. Here is where the sweet, decidedly not-very-green concoctions thrive. Add a fun concept to a measure of sweet Bailey’s Irish Cream, and you’ve got a festive dessert in a glass.

### The Chocolate Leprechaun

*courtesy mixthatdrink.com*

- 1 ounce Bailey’s Irish Cream
- 7 ounces milk
- 2 tablespoons chocolate syrup

Pour the ingredients into a Collins glass and stir well.

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Garnish: Orange Wedge

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