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. ✏️

“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 seriouseats.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.

**The Irish Julep**
Courtesy 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.

Please drink responsibly.
“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.

“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.

“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.

“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.

“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.

“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.

“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.