



## **Virtual Mixology Presentation**

**By Georgie King – THE ROW Mixologist**

**Thursday, November 5 at 5pm CT/6pm ET/3pm PT**

*Featuring a Kamikaze and a Cosmopolitan Cocktail & Mocktail*

- **What is a Cocktail?** An alcoholic drink, of three or more liquid ingredients, consisting of a spirit or several spirits mixed with other ingredients such as fruit juices or cream. Brought together in such a way that the finished product is well balanced.
- **Ingredients and Tools required:**
  - 1 x cocktail shaker
  - 1x Jigger
  - 2 x Martini Glasses
  - Vodka
  - Triple Sec/orange liqueur
  - Fresh Lime
  - Fresh Lime Juice
  - Cranberry Juice
  - Orange Juice
  - Club Soda
  - Sugar/Simple Syrup (optional)

- **Explanation of the Cocktails:**

**Kamikaze Cocktail** - It is an historic drink, a distillate of elegance and sumptuous scents. It is a member of the Sour family of Cocktails. These are cocktails that are made up of a Spirit, Triple Sec and Citrus. If you want to look at it from another angle, it could be said that a Kamikaze is just a Margarita made with vodka, but it would be a shame however, to reduce this splendid drink to a mere variation. Although best known as a shooter, the original recipe was a martini and was served as an aperitif.

The History of the Kamikaze Cocktail is a dark one. Some say it was born from the ashes of World War II others believe that it was a child of the disco era. The word Kamikaze is actually Japanese for “Divine Wind,” in reference to a typhoon that destroyed a failed Mongol invasion of Japan in 1281. More recently it was used to describe a tactic utilized by Japanese pilots in the closing stages of the WWII. This drink is perfect as an aperitif but why not consider it for brunch and pool parties.

- **Cosmopolitan Cocktail** - There are few cocktails more immediately recognizable than the Cosmopolitan and it is probably one of the most famous vodka cocktails. It is stylish, elegant, charming, tasty and looks cool. In short, it is a perfect cocktail. The history of this cocktail, as with many, is controversial. It predates World War II and was initially called a lime gimlet. A gimlet was either well gin or vodka, and because of the poorly made liquor, it needed an addition of lime juice to make it palatable. After the war, Cointreau was introduced to the world. This was added to the Gimlet and the Kamikaze was born. Cranberry juice was added at a later date to make the drink we know today.

Some believe that it was born in the fifties, when an American company held a competition to publicize their cranberry juice. Others say it was invented by a bartender in the 70s by simply adding cranberry juice to a Kamikaze and the first taster declared “How cosmopolitan!” Which led to the naming of the new beverage.

During the nineties it gained popularity among young women by being the favored drink of Carrie Bradshaw in the TV show ‘Sex in the City’. It soon became a main fixture on menus with many adaptations. These days it just lingers in the wings, a nostalgic, rose-tinted totem of another age. As with all Martini drinks the Cosmopolitan is a strong and fragrant drink, warm, with a balance between sweetness and acidity that can fool you. Its high alcohol content should not be taken lightly.

- Demo and Tasting

### **Cosmopolitan**

<b>Ingredients:</b>	<b>Method:</b>
1.5 Vodka	Shake & Strain
0.5 Triple Sec	
0.5 Fresh Lime Juice	
0.5 Cranberry Juice	Glass: Martini
Sugar or Simple Syrup (optional)	
Ice	Garnish: Lime Wedge

### **Cosmopolitan Mocktail**

<b>Ingredients:</b>	<b>Method:</b>
0.5 Orange Juice	Shake & Strain
0.5 Fresh Lime Juice	
0.5 Cranberry Juice	
Club Soda to taste	Glass: Martini
Sugar or Simple Syrup (optional)	
Ice	Garnish: Lime Wedge

### **Kamikaze**

<b>Ingredients:</b>	<b>Method:</b>
1.5 Vodka	Shake & Strain
1.0 Triple Sec	
1.0 Fresh Lime Juice	Glass: Martini
Sugar or Simple Syrup	
Ice	Garnish: Lime Wedge

**See you in Reno!**  
**November 3 – 8, 2021**

