



mixology



Ain't No Cure for the Summertime Booze

Get liquored up
in the sun with
these palate-
cooling classics.

When the temperature rises and flip-flops replace snow boots, it's time to put winter drinking habits aside. Let's collectively agree to retire the pints of Guinness, jiggers of whiskey and other heavy drinks until October. For the next couple of months, it's time to go light, flavorful and heavily iced – if not totally frozen.

Margarita

The granddaddy of summer drinks, this humble concoction has been the tequila delivery system of choice for nubile college coeds since time immemorial. The drink was purportedly invented in 1938 by a bartender in Mexico for a visiting showgirl who claimed to be allergic to all alcohol – except tequila.

2 oz tequila
2 oz lime juice
1 oz triple sec
Lime wedge

Combine ingredients in a shaker with ice and strain into a salt-rimmed glass. Garnish with lime wedge.

Planters Punch

Easygoing and fruity. No, not that actor/waiter/herbalist you met last week at the Maritime hotel, but the old-school classic Planters Punch. Invented by a bartender named Jerry Thomas at the Planter's Hotel

in St. Louis in 1840, it's as refreshing today as it was 160 years ago.

1 1/2 oz white rum
3/4 oz lemon juice
Dash of orange juice

Combine ingredients in shaker with cracked ice. Strain into a frosted wine glass.

Daiquiri

Cuban-born, but invented by American Jennings Cox more than 100 years ago, the Daiquiri was originally concocted to cover up the questionable taste of the local rum in the tiny Cuban town of Daiquiri. These days, it's a sweet alternative to harsher summer drinks. Just avoid the various fruit-flavored bastardizations.

1 1/2 oz white rum
Juice of 1 lime
1 teaspoon simple syrup

Shake ingredients with cracked ice and serve straight up with lime wedge.