A JAMESON GUIDE TO COCKTAILS WITH A PLAYFUL TWIST
History

Prior to the mid-nineteenth century the dominant mixed drink was the convivial Punch. However it was a drink that needed time to consume and the accelerating pace of Victorian life demanded a shorter & neater drink. Thus the Cocktail gained popularity, as did shorter punch style drinks like the Sour.

From the 1860’s to the 1960’s the Whiskey Sour was one of the most popular drinks, perhaps because it is so simple to make and was flexible. It is merely sugar, spirit and lemon juice (the egg white did not appear until the Twentieth Century).

During the mid-1800s, the city of Chicago boasted that one-fifth of its population were Irish. The city’s taste for Irish whiskey was more than evident when Chicago sommelier Jacques Straub published, in 1914, an exhaustive collection simply titled Drinks. Many historians overlook this milestone book and mistakenly cite drinks as first appearing years later. Straub included a detailed recipe for an Irish Whiskey Sour.
CLASSIC JAMESON WHISKEY SOUR

Ingredients

- 60ml Jameson
- 20ml Freshly Squeezed Lemon Juice
- 10ml Gomme Syrup
- Dash of Egg White
- Dash of Angostura Bitters
- Orange Twist

Method

Shake long and hard on rock ice and double strain into a Sour Glass or Coupe. Garnish with an orange twist.
JAMESON WHISKEY SOUR WITH A PLAYFUL TWIST

The silkiness of the vanilla poached rhubarb is the perfect foil to the citrus sour and the warming notes of the Jameson.

**Ingredients**

- 60ml Jameson
- 30ml Rhubarb syrup
- 20ml Lemon Juice
- 5ml Gomme syrup
- 1 stick poached Rhubarb

**Method**

Shake all the ingredients on ice and double strain into a Coupe Glass. Garnish with a small stick of Rhubarb.
History

The Manhattan is without doubt a drink that has its origins in New York. It has repeatedly been said to have been invented for a banquet given by Winston Churchill’s mother at New York’s Manhattan Club to celebrate Samuel J. Tilden’s election as Governor in 1874. However at this time baby Winston was being delivered and christened in Oxfordshire.

Several contemporary interviews do point to it’s having been invented at the Manhattan Club during the 1870’s and it first appears as a recipe in print in 1882. It was the first cocktail to combine vermouth and a spirit to make a subtle libation where the spirit was not the predominant flavour.
CLASSIC JAMESON MANHATTAN

When made with Jameson, the sweet taste of Lillet Rouge highlights the inherent spice and the subtle sherry notes of the whiskey.

Ingredients

50ml Jameson
25ml Lillet Rouge
Dash Orange Bitters
1 Maraschino Cherry

Method

Stir the Jameson, Lillet Rouge and Bitters in a mixing glass filled with rock ice and then strain into a chilled Martini glass before garnishing with the cherry.
JAMESON MANHATTAN WITH A PLAYFUL TWIST

This is a sweeter and fruitier version of the classic. The addition of the sweet sherry brings out the whiskey's sherry notes. This twisted Manhattan is equally enjoyed at home before or after a meal as it is so rich and luscious.

Ingredients

50ml Jameson
15ml Lillet Rouge
10ml Sweet Sherry
Dash Regans Orange Bitters
Orange Twist

Method

Stir the Jameson, Lillet and Bitters in a mixing glass filled with rock ice and then strain into a chilled Martini glass before garnishing with the orange twist.
History

The word Julep is Arabic in origin and was used to describe a medicinal style of drink from before the 1600’s. However it was not until the beginning of the 18th century that it was used to describe a drink you drank for fun. Nowadays the classic Julep is made with mint, however, mint was only first mentioned as an ingredient as late as the 19th century.

At this time it had a reputation of being a drink of the American South often drunk in the morning. It was not just a provincial drink as it became the most popular drink in America, from the beginning of the 19th century until the Civil War, spreading the gospel of the iced drink as it travelled.
CLASSIC JAMESON MINT JULEP

In the classic julep made with Jameson is a wonderful refreshing summer drink that underlines the woody notes in the whiskey.

Ingredients

50ml Jameson
5ml Gomme Syrup
3-4 Mint Sprigs
Dash of water

Method

Bruise the mint sprigs in a highball glass or Julep cup with the water and sugar. Then add the Jameson and stir to mix.

Fill the glass with crushed ice and stir again to mix. Garnish with fresh berries and more sprigs of mint.

Before adding the mint as a garnish gently smack it so that as you drink its perfumed aroma fills your nose.
JAMESON JULEP WITH A PLAYFUL TWIST

In this version plenty of orange in various guises, notably marmalade & orange bitters which complement the orange notes in Jameson.

Ingredients

50ml Jameson
1 teaspoon Marmalade
2 Dash Regan’s Orange Bitters
3-4 Mint Sprigs
10ml Sweet sherry
An orange twist
Dash of water

Method

Gently muddle the mint with the marmalade and water.

Then add the bitters and the Jameson. Stir to mix and fill with crushed ice before stirring again.

Garnish with more mint sprigs, berries and orange twist. Then float the Sherry over the drink.