

Cocktail Recipes from the event
"What Dickens Drank"
at **apexart**, October 20, 2010



The Mint Julep (1837)

6-12 sprigs of mint
1 tsp superfine sugar or simple syrup
1/2 oz brandy
1/2 oz peach brandy or peach liquor
ice
1 slice fresh pineapple

Muddle mint in the bottom of a glass along with the sugar. Add brandy, then fill tumbler with ice. Stir, until condensation forms on the outside of the glass. Rub the lip of the tumbler with a slice of fresh pineapple.

The Gin Sling (1862)

1 tsp superfine sugar or simple syrup
2 oz gin
1 oz water
ice
nutmeg

Combine first three ingredients in a glass, add three ice cubes. Stir, then grate a little nutmeg on top.

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In conjunction with the exhibition
You can't get there from here but you can get here from there
curated by Courtenay Finn on view through October 30

The Sherry Cobbler (1862)

4 oz sherry
1 Tablespoon sugar or simple syrup
2 orange slices
Berries in season

Muddle orange slices with the sugar in the bottom of a glass. Add sherry and stir. Garnish with fresh berries.

The Cock-Tail (1833)

1 tsp super fine sugar or simple syrup
2 oz rye whiskey, rum, gin or brandy
3 oz water
4 dashes bitters
Nutmeg

Combine first four ingredients and stir. Top with grated nutmeg.

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