Pimms Cup

This light, refreshing drink was created by London barkeep James Pimm in the 1840s with a recipe still secret to this day. A hundred years later in the 1940s, the owner of the Napoleon House in the French Quarter took Pimm’s No.1 creation (there were actually six variations of Pimm’s at one time) and gave it a New Orleans twist by adding lemonade, Seven Up and a cucumber garnish. The drink has become a New Orleans staple especially during the hot summers months.

- Fill a tall, 12 oz. glass with ice and add 1 ¼ oz. of Pimm’s No.1
- Add 3 oz. of lemonade
- Top off with Seven Up
- Garnish with cucumber
The most popular drink with visitors to the French Quarter may just be the sweet red Hurricane, served with a big old cherry and a juicy orange slice. This local libation was created with rum at Pat O’Brien’s bar during World War II when whiskey was hard to come by. The name for the drink came from the glass it’s served in that resembles a hurricane lamp.

- 2 oz. light rum
- 2 oz. dark rum
- 2 oz. passion fruit juice
- 1 oz. orange juice
- ½ oz. lime juice
- 1 tablespoon simple syrup
- 1 tablespoon grenadine
- Garnish: orange slice and cherry

Shake all ingredients in a cocktail shaker with ice and strain into a glass filled with ice. Garnish with a cherry and orange slice.
The story goes that back in 1838, Creole apothecary Antoine Peychaud invented the Sazerac in his shop at 437 Royal Street. The name of the drink comes from Peychaud’s favorite French brandy, Sazerac-de-Forge et fils. Somewhere along the line, American Rye-whiskey was substituted for the cognac and, in 1873, bartender Leon Lamothe added a dash of Absinthe. Called the “Green Fairy” for its color and the “Black Death” for its licorice flavor, Absinthe was banned in 1912 for allegedly causing hallucinations. Soon after, Peychaud’s special bitters were substituted in its place.

- 1 cube sugar
- 1 ½ oz. Rye Whiskey or Bourbon
- ¼ oz Herbsaint (can substitute with Absinthe)
- 3 dashes Peychaud’s Bitters
- Lemon Peel

Pack an old-fashioned glass with ice. In a second glass place the sugar cube and add the bitters to it, then crush the sugar cube. Add the Rye Whiskey or Bourbon to the glass containing Bitters and sugar. Remove the ice from the first glass and coat the glass with Herbsaint, then discard the remaining Herbsaint. Empty the whiskey/bitters/sugar mixture into the first glass and garnish with a lemon peel.