

Hot Day & Cool Drinks in New York's Long Island

On a space-time continuum, the *Long Island Iced Tea* falls somewhere between the Harvey Wallbanger and Silk Panties. The tall, sublime concoction originated in the late 1970s at the Oak Beach Inn in Babylon, Long Island. The drink's construction is so unique that its creator, bartender Robert Bott, should be knighted and made to do something with the ozone layer. It takes a peculiarly bent mind to even contemplate combining four light liquors in one glass, no less proceed and make the combination work so well.

In addition to having one of the longest drink names in the business, the Long Island Iced Tea is an inexplicably brilliant creation. Anyone who tells you that they've fathomed why the drink tastes like iced tea is, well, lying. The drink is concocted with half an ounce of gin, vodka, light rum, tequila and triple sec, two ounces of fresh lemon sour mix and roughly the same amount of cola. The ingredients are then shaken, which thoroughly mixes the ingredients and dissipates the carbonation from the cola. The drink is served in a tall iced glass with a lemon wedge garnish.

When made properly, the Long Island Iced Tea should taste nearly identical to its brewed, alcohol-free counterpart, with one, not so minor exception; it packs a bona fide wallop. The drink in all of its guises is a tailor-made heat buster, a perfect elixir for the dog days of summer. One note of caution, these drinks are potent. Their effect is markedly increased in the summer heat with the sun pounding down. Long Island Iced Teas and UV rays, they're great when taken in moderation.

Potency notwithstanding, the Long Island Iced Tea is one of the great mixed drinks to emerge from the 20th century. The libation has given flight to a score of creative variations and remains enormously popular, just ask Marge Simpson, one of the drink's legions of devoted followers. Here are the best kept secrets behind America's greatest Long Island Iced Teas.

There are always an adventurous few who don't except boundaries, or the status quo. In their pursuit for the perfect Long Island, an impressive number of creation variations have slipped into the mainstream that call for a different blend of spirits. For example, Hard Rock Cafe popularized a spin-off called the *Manhattan Iced Tea*. It's concocted with gin, vodka, light rum, cola and a float of bourbon. Another is the *Havana Iced Tea*, which features equal parts of light and gold rums, brandy and triple sec.

Then there's the unlimited potential of devising a Long Island with no other types of liquor than flavored rums and flavored vodkas. The possibilities are staggering.

Another lesson learned along the way is that Long Islands taste great modified with liqueurs. Popular examples include the *Green Tea Iced Tea*, which is made with an added float of Midori, the *Italian Iced Tea* is topped off with Disaronno Amaretto and *Raspberry Iced Tea* gets a float of Chambord. Each is thoroughly delicious and satisfying. *Salud!*

Classic Long Island Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Gin

1/2 oz. Vodka

1/2 oz. Light Rum

1/2 oz. Tequila

1/2 oz. Triple Sec

2 oz. fresh lemon sour mix

2 oz. cola

Shake and strain

Garnish with a lemon wedge

Pour ingredients into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Garnish with a lemon wedge.

Forbidden City Tea

Specialty of P.F. Chang's China Bistro

Created by P.F. Chang's staff

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Smirnoff Vodka

1/2 oz. Bacardi Light Rum

1/2 oz. Beefeater Gin

1/2 oz. Triple Sec

1/2 oz. Chai tea syrup

4 oz. sweet 'n' sour

Shake and strain

Garnish with a lemon wedge and mint sprig

Pour ingredients into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Garnish with a lemon wedge and mint sprig.

Green Tea Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Gin

1/2 oz. Vodka

1/2 oz. Rum

1/2 oz. Tequila

1/2 oz. Triple Sec

1 1/2 oz. fresh lemon sour mix

1 1/2 oz. cranberry juice

Shake and strain

Float with 1 oz. Midori

Garnish with a lemon wedge

Pour ingredients, except Midori, into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Float the Midori. Garnish with a lemon wedge.

Havana Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Brandy

1/2 oz. Gold Rum

1/2 oz. Light Rum

1/2 oz. Triple Sec

1 1/2 oz. orange juice

1 1/2 oz. fresh lemon sour mix

1 1/2 oz. cola

Shake and strain

Garnish with a lemon wedge

Pour ingredients into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Garnish with a lemon wedge.

Italian Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Gin

1/2 oz. Vodka

1/2 oz. Light Rum

1/2 oz. Triple Sec

2 oz. fresh lemon sour mix

2 oz. cola

Shake and strain

Float 3/4 oz. Disaronno Amaretto

Garnish with a lemon wedge

Pour all ingredients, except the Amaretto, into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Float Disaronno Amaretto. Garnish with a lemon wedge.

Manhattan Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Gin

1/2 oz. Vodka

1/2 oz. Light Rum

1/2 oz. Tequila

2 oz. cola

2 oz. fresh lemon sour mix

Shake and strain

Float with 3/4 oz. Bourbon

Garnish with a lemon wedge

Pour ingredients, except the bourbon, into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Float the bourbon and garnish with a lemon wedge.

Raspberry Iced Tea

Excerpted from The Bartender's Companion to Great American Cocktails

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Gin

1/2 oz. Vodka

1/2 oz. Light Rum

1/2 oz. Tequila

1/2 oz. Triple Sec

2 oz. fresh lemon sour mix

2 oz. cola

Shake and strain

Float with 3/4 oz. Chambord

Garnish with a lemon wedge

Pour ingredients, except the Chambord, into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Float the Chambord. Garnish with a lemon wedge.

Ultimate Iced Tea

Specialty of Stone Rose Lounge

Created by Jeff Isaacson

House specialty glass, ice

Pour ingredients into an iced mixing glass

1/2 oz. Ciroc Vodka

1/2 oz. No. TEN by Tanqueray

1/2 oz. Bacardi Light Rum

1/2 oz. Jose Cuervo Tradicional Reposado Tequila

1/2 oz. Grand Marnier

Splash Coke

2 oz. fresh lemon sour mix

Shake and strain

Garnish with a lemon wedge

Pour ingredients into the iced mixing glass. Shake thoroughly and strain contents into an iced house specialty glass. Garnish with a lemon wedge.

For more sensational recipes check out BarMedia's *Secrets Revealed of America's Greatest Cocktails*, *The Original Guide to American Cocktails and Drinks - 5th Edition*, *The Original Guide to Caribbean Rum and Drinks*, *The Original Guide to Margaritas and Tequila*, and *The Original Guide to Alcohol-Free Beverages and Drinks!*
