



**BEHIND
THE BAR**
*with
Cara Devine*

Long Island Iced Tea

This drink gained notoriety for its deceptive booziness

The easiest way for bartenders to remember the specs for this is that it is every white spirit in your speed rail, plus orange liqueur, lemon and coca cola.

Specs:

15ml (1/2oz) vodka

15ml (1/2oz) gin

15ml (1/2oz) white rum

15ml (1/2oz) tequila

15ml (1/2oz) curacao/triple sec

15ml (1/2oz) sugar syrup

30ml fresh lemon juice

Around 45ml coca cola

A skewered lemon wheel and cocktail cherry to garnish

Equipment:

A jigger

Shaker tins

A hawthorn strainer

A highball glass

Method:

Add all of your ingredients except your coca cola to your shaker tins.

Pour the coca cola in to your serving glass.

Fill your shaker tin with ice, seal and shake hard.

Pop the tins open, but before you pour, add ice to your serving glass.

Use the Hawthorn strainer to hold the ice back in your tins and pour slowly over the fresh ice – this should create a layered effect.

Garnish with your skewered lemon and cherry, and enjoy!

Suggested ingredients:

It really doesn't matter too much – just use decent quality but inexpensive versions of everything.

FOR MORE RECIPES VISIT
WWW.BEHINDTHEBARWITHCARADEVINE.COM
& SUBSCRIBE TO [YOUTUBE.COM/C/BEHINDTHEBAR](https://www.youtube.com/c/behindthebar)