

The Jerry Thomas Recipes

Thirteen drinks from the book that started the American bar, and from its later editions, in modern measures.



THE PROFESSOR

Jerry Thomas (1830–1885) was the most famous American bartender of the nineteenth century. In 1862 he published **How to Mix Drinks, or The Bon-Vivant's Companion**, widely held to be the first drinks book printed in the United States.

It gathered punches, juleps, cobbler, slings and fixes, and gave several drinks still made today their first printed recipe. Later editions, in 1876 and 1887, added the 'improved' cocktails and the Martinez.

His showpiece, the Blue Blazer, was flaming whiskey thrown between two silver mugs. We leave that one to the professionals.

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THEN AND NOW

Thomas measured in wine glasses, ponies and dashes of gum syrup. The recipes here use ounces and millilitres and today's ingredients; each one opens its full page on the site through the QR code.

Cocktails and Crustas

Brandy Crusta

CHAMPAGNE FLUTE • SHAKEN •

SERVED UP **STRONG**

1 3/4 oz 52.5 ml	Cognac
1/4 oz 7.5 ml	orange liqueur
1/4 oz 7.5 ml	maraschino liqueur
1/2 oz 15 ml	fresh lemon juice
1/4 oz 7.5 ml	simple syrup
2 dashes	Angostura bitters



1. Sugar the rim of a small glass and line it with a long spiral of lemon peel.
2. Shake everything with ice.
3. Strain into the prepared glass.

1862 · created in New Orleans by Joseph Santini; Thomas printed it.



Garnish: sugared rim, lemon peel spiral

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Japanese Cocktail

COUPE • STIRRED • SERVED UP

STRONG

2 oz 60 ml	Cognac
1/4 oz 7.5 ml	orgeat (almond syrup)
2 dashes	Angostura bitters



1. Stir everything with ice.
2. Strain into a chilled coupe; twist a lemon peel over it.

1862 · reportedly named for the first Japanese delegation to New York, in 1860.



Garnish: lemon twist

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Holland Gin Cocktail

COUPE • STIRRED • SERVED UP

STRONG

2 oz 60 ml	genever
1/3 oz 10 ml	orange curaçao
1 tsp 5 ml	simple syrup
2 dashes	aromatic bitters



1. Stir everything with ice.
2. Strain into a chilled coupe; twist a lemon peel over it.

1862 · the cocktail as Thomas knew it, with Holland gin.



Garnish: lemon twist

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Brandy Smash

OLD FASHIONED • SHAKEN •

CRUSHED ICE **STRONG**

2 oz 60 ml	Cognac
1/4 oz 7.5 ml	simple syrup
7	mint leaves



1. Shake everything with ice.
2. Fine-strain into an old fashioned glass of crushed ice.

1862 · a small julep, shaken.



Garnish: mint sprig

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Fixes, Slings and Cobblers

Gin Fix

OLD FASHIONED · SHAKEN ·

CRUSHED ICE **MEDIUM**

2 oz 60 ml gin
1 oz 30 ml fresh lemon juice
½ oz 15 ml simple syrup



1. Shake everything with ice.
2. Strain into a glass packed with crushed ice.

1862 · a sour served over crushed ice.



Garnish: lemon slice

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Gin Sling

OLD FASHIONED · BUILT · OVER ICE

STRONG

2 oz 60 ml gin
¾ oz 22.5 ml fresh lemon juice
1 tsp 5 ml sugar
1 tsp 5 ml water



1. Dissolve the sugar in the water in an old fashioned glass.
2. Add the gin, lemon and ice; stir.

1862 · spirit, sugar and water: the sling is older than the cocktail.



Garnish: orange peel

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Sherry Cobbler

COLLINS · SHAKEN · CRUSHED ICE

LIGHT

2 oz 60 ml oloroso sherry
½ oz 15 ml Pedro Ximénez sherry
1 tsp 5 ml maraschino liqueur
1 tsp 5 ml simple syrup
¼ oz 7.5 ml pineapple juice
¼ oz 7.5 ml orange juice



1. Shake everything with ice.
2. Strain into a glass packed with crushed ice.
3. Crown with fruit and mint; serve with a straw.

1862 · the drink that made the drinking straw a fixture of the bar.



Garnish: orange slice, pineapple wedge, berries, mint

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Knickerbocker

OLD FASHIONED · SHAKEN ·

CRUSHED ICE **STRONG**

2½ oz 75 ml aged rum
1 tsp 5 ml orange curaçao
½ oz 15 ml raspberry syrup
½ oz 15 ml fresh lime juice



1. Shake everything with ice.
2. Strain into a glass packed with crushed ice.

1862 · a berry-sweet rum drink from Thomas's first book.



Garnish: the spent lime shell, fresh berries

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Juleps, Sours and Improvements

Mint Julep

JULEP CUP • BUILT • CRUSHED ICE

STRONG

2½ oz 75 ml bourbon
½ oz 15 ml simple syrup
8 mint leaves



1. Gently press the mint with the syrup in the cup.
2. Add bourbon, pack with crushed ice and stir until the cup frosts.
3. Crown with more ice and a bunch of mint.

The drink of the Kentucky Derby.



Garnish: mint bouquet

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Whiskey Sour

OLD FASHIONED • SHAKEN • OVER ICE

MEDIUM

2 oz 60 ml bourbon
¾ oz 22.5 ml fresh lemon juice
¾ oz 22.5 ml simple syrup
½ oz 15 ml egg white (optional)



1. With egg white, shake once without ice first.
2. Shake again hard with ice.
3. Strain over fresh ice; dot the foam with bitters.

Whiskey, lemon and sugar; egg white makes it silky.



Garnish: drops of bitters or a cherry

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Improved Whiskey Cocktail

OLD FASHIONED • STIRRED •

ON A LARGE CUBE **STRONG**

1 oz 30 ml rye whiskey
1 oz 30 ml bourbon
1 tsp 5 ml simple syrup
½ tsp 2.5 ml maraschino liqueur
1 dash aromatic bitters



1. Stir everything with ice.
2. Strain over a large cube; twist a lemon peel over it.

1876 • the Old Fashioned with a dash of maraschino.



Garnish: lemon twist

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Improved Holland Gin Cocktail

NICK & NORA • STIRRED • SERVED UP

STRONG

2 oz 60 ml genever
¼ tsp 1.25 ml maraschino liqueur
¼ tsp 1.25 ml simple syrup
¼ tsp 1.25 ml absinthe
2 dashes Angostura bitters



1. Stir everything with ice.
2. Strain into a chilled Nick and Nora glass; twist a lemon peel over it.

1876 • Holland gin dressed up with maraschino and absinthe.



Garnish: lemon twist

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STRONG

A detailed illustration of a brandy snifter glass. The glass is filled with a golden-brown liquid, likely brandy or cognac. A single, curled orange peel is perched on the rim of the glass, adding a decorative touch. The glass has a wide, shallow bowl and a long, slender stem. The background is plain white, making the glass and its contents stand out.



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