

FLORENCE · CIRCA 1919

The NEGRONI

Gin, Campari and sweet vermouth in equal parts

Nº 1



THE RECIPE

Gin	1 OZ	30 ml
Campari	1 OZ	30 ml
Sweet vermouth	1 OZ	30 ml

THE METHOD

- I.** Stir everything with ice until cold.
- II.** Strain into the glass over fresh ice.
- III.** Garnish with an orange peel or slice.

Glass *old fashioned, over ice* · **Garnish** *orange peel*

Count Camillo Negroni is said to have asked his bartender in Florence to make his usual Americano stronger, with gin in place of the soda water. An orange garnish set the new drink apart, and before long it carried the Count's name.



The recipe online
24cocktails.com/cocktail/negroni

AMERICA • CIRCA 1900

The Dry MARTINI

Gin and dry vermouth, stirred until ice-cold

Nº 2



THE RECIPE

London dry gin	2½ oz	75 ml
Dry vermouth	½ oz	15 ml
Orange bitters, if you like	1 dash	

THE METHOD

- I.** Stir everything with ice until very cold.
- II.** Strain into a chilled martini glass.
- III.** Garnish with a lemon twist or an olive.

Glass *martini, chilled* • **Garnish** *lemon twist or olive*

It is usually traced to the Martinez, a sweeter gin-and-vermouth cocktail of the 1880s. Around 1900, as dry gin and dry French vermouth came into fashion, American bars made it drier, and it kept getting drier through the twentieth century. Olive or twist is still the drinker's call.



The recipe online
24cocktails.com/cocktail/dry_martini

AMERICA • 1880s

The Old FASHIONED

Whiskey, sugar and bitters, with a twist of orange

Nº 3



THE RECIPE

Bourbon or rye whiskey	2 oz	60 ml
Simple syrup	¼ oz	7.5 ml
Angostura bitters	2 dashes	

THE METHOD

- I. Stir with ice for 20–30 seconds.
- II. Strain over one large ice cube.
- III. Twist an orange peel over it; drop it in.

Glass *old fashioned, large cube* • **Garnish** *orange peel*

In 1806 a newspaper in Hudson, New York, defined the cocktail as spirits, sugar, water and bitters. When bartenders later dressed it up with liqueurs, drinkers who wanted the original asked for an old-fashioned cocktail. By the 1880s the name was in print, mostly for whiskey.



The recipe online
24cocktails.com/cocktail/old_fashioned

MEXICO · 1930s-40s

The MARGARITA

Tequila, lime and orange liqueur, with a salted rim

Nº 4



THE RECIPE

Blanco tequila	2 OZ	60 ml
Fresh lime juice	1 OZ	30 ml
Orange liqueur	¾ OZ	22.5 ml

THE METHOD

- I.** Salt half the rim of the glass, if you like.
- II.** Shake everything hard with ice.
- III.** Strain into the glass, up or over fresh ice.

Glass *margarita*, up or on ice · Garnish *lime wheel*

Bars from Tijuana to Acapulco have claimed it, and none can prove it. Many historians see an older drink behind it: the Daisy, a family of sours often sweetened with orange liqueur, here made with tequila. Margarita is Spanish for daisy.



The recipe online
24cocktails.com/cocktail/margarita

SANTIAGO DE CUBA · CIRCA 1900

The DAIQUIRI

White rum, fresh lime and sugar, shaken hard

Nº 5



THE RECIPE

White rum	2 OZ	60 ml
Fresh lime juice	$\frac{3}{4}$ OZ	22.5 ml
Simple syrup	$\frac{3}{4}$ OZ	22.5 ml

THE METHOD

- I.** Shake everything hard with ice.
- II.** Double-strain into a chilled coupe.
- III.** Garnish with a lime wheel.

Glass *coupe, chilled* · **Garnish** *lime wheel*

It takes its name from Daiquirí, a beach and iron-mining village near Santiago de Cuba, where an American mining engineer, Jennings Cox, is said to have first mixed it around 1900. Havana's El Floridita made it famous and still calls itself the cradle of the Daiquiri.



The recipe online
24cocktails.com/cocktail/daiquiri

The MOJITO

Rum, lime, sugar and mint, lengthened with soda

Nº 6



THE RECIPE

White rum	2 OZ	60 ml
Fresh lime juice	¾ OZ	22.5 ml
Simple syrup	¾ OZ	22.5 ml
Mint leaves	8	
Soda water	2 OZ	60 ml

THE METHOD

- I.** Gently press the mint with lime and syrup.
- II.** Add the rum and fill with crushed ice.
- III.** Top with soda, stir, add a sprig of mint.

Glass *highball, crushed ice* · **Garnish** *mint sprig*

Havana is its home, though no one knows who mixed the first. Cuban bar books printed a rum mojo in the late 1920s, and by the early 1930s Havana's bars listed it as the Mojito. The name may come from mojo, a Cuban seasoning made with lime.



The recipe online
24cocktails.com/cocktail/mojito