



LONG ISLAND ICED TEA

long drink
digestive

prepared in:

glass

served in:

collins

alcohol content:

22% vol

INGREDIENTS

1.5 cl of gin
1.5 cl of white rum
1.5 cl of tequila
1.5 cl of triple sec
1.5 cl of vodka
2.5 cl of lemon juice
3 cl of sugar syrup
Coca cola to complete

METHOD

Prepare the cocktail directly in the glass. Put some ice, then pour all the alcohol in equal parts, the juice, the syrup, complete with the cola and mix gently. Decorate with lime and lemon peel. If you want a more balanced cocktail, mix all the ingredients in a shaker, pour into a glass with ice and then add the cola only at the end.

Behind the cocktail

Cocktail name: Long Island iced tea.

Creator: Robert "Rosebud" Butt.

Venue: Long Island, New York.

Story: the history of Long Island has uncertain origins, although today the version that sees the barman Robert C. Butt, known as Rosebud, as the inventor of the famous drink is recognized as the most credited. Robert developed the recipe in 1972 for a themed Cocktail Contest that had the Triple sec as the main ingredient. As there is no trace of tea in the preparation, a second version claims that the Long Island cocktail was invented in the period of American prohibition because it was very similar to iced tea.

Alcoholic base: gin, white rum, tequila, triple sec and vodka.

Type of preparation: shaken.