

WINNING COCKTAILS SHORT DRINKS NICKEL FEVER

Whisky Based

LAMPLIGHTER

Created by O. Wunderle

2/3 oz. Whisky

2/3 oz. Banana Brandy

2/3 oz. Coffee liqueur

Shake well with ice and strain into cocktail glass. Decorate with spiral of Lemon peel.

NICKEL FEVER

Prize-winner created by James Zorbas

Half fill cocktail shaker with ice

2/3 oz. Southern Comfort

2/3 oz. Galliano liqueur

1-1/3 ozs. fresh Orange juice

1-1/3 ozs. fresh Cream

1/2 oz. Bols Blue Curacao liqueur

Shake and strain into 5 oz. champagne glass. For presentation add a couple of ice chips, then add 8 to 10 more drops of Blue Curacao on top.

MOUNTAIN COCKTAIL

Prize-winner created by P. Sarantos

Half fill cocktail shaker with cracked ice

1 1/2 oz. Scotch Whiskey

1 oz. Galliano liqueur

1 oz. Green Ginger Wine

1 1/2 oz. clear Pineapple juice

Shake and strain into 5 oz. champagne glass.

SMUGGLERS GOLD

Prize-winner created by Ian Orton

2 parts Scotch

1 part Forester liqueur

1 dash Lemon juice

Gold Leaf

Shake and strain.



Three cocktails that represented Australia at the International Bartenders Association Congress 1971 International Cocktail Competition: BLUE HAZE, BLUE NEGLIGEE, GALAXY.