

JACK ROSE

Last Modified: 12/10/2014

F EASY

MAKE: 2 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Applejack Brandy	
1	Oz	Fresh Lime Juice	
1/2	Oz	Grenadine	

PREPARATION

FACTOID	<p>In the early-morning hours of July 13, 1912, a mid-level gambler by the name of Herman Rosenthal was called away from the 2 a.m. Ginger Ale he was sipping in the bar of Times Square's Hotel Metropole and was shot four times in the head. Bald Jack Rose was the guy who handled the contract. It's even remotely possible that Rose himself invented this drink; he was somewhat of a celebrity and not averse to cashing in on his ill-gotten fame. The drink is based on Applejack, and it's rose-pink. In any case, the Jack Rose is an effective testament to its namesake: It's smooth and sweetish and deeply deceptive. Sipping it, you can't tell that it contains liquor of any kind, let alone Applejack. Ironic, that; the <u>one</u> classic cocktail to use New Jersey's indigenous firewater, and you can't even tell that it's in there.</p>
1	<p>Shake the Applejack, Lime Juice and Grenadine well with cracked ice, then strain into a chilled cocktail glass.</p>