

LONG ISLAND ICED TEA

Last Modified: 12/10/2014

F EASY

MAKE: 3 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
1	Oz	Vodka	
1	Oz	White Rum	
1	Oz	Gin	
1	Oz	Silver Tequila	
1	Oz	Triple Sec	
1 1/2	Oz	Sweet & Sour Mix	
	Splash	Coca Cola (NO Substitute)	
8		Ice Cubes	

PREPARATION

FACTOID	The Long Island Iced Tea was invented in the 1920's (NOT in New York) making the drink significantly older than originally thought and placing it's birth in the middle of Prohibition. In an era of secrecy, smuggling, gangsters, shootouts and undercover "dry agents" the illegal consumption of alcohol was kept very low key. Word of the Long Island Ice Tea, a new and tasty cocktail that looks innocent (an important attribute during Prohibition) may have traveled fast, but during Prohibition no one is going to brag about inventing it. It was common at that time to disguise cocktails as non-alcoholic drinks.
CAUTION	9 words about Tequila: "NEVER, EVER, NEVER drink anything but 100% Agave Tequila"
1	Pour in the Vodka and Gin. Add in the Rum, Tequila and Triple Sec. Add in the Sweet and Sour Mix. Add in 8 Ice Cubes. Shake 12 times at least. Fill your highball glass with Ice, fill it to the top. Strain the cocktail into the glass over the fresh Ice. Save a little room for the Coke, top the drink with it