

# RAMOS GIN FIZZ

Last Modified: 12/10/2014

MAKE: 3 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Gin	
1	Oz	Heavy Cream	
1	Large	Egg White	Raw
1/2	Oz	Lemon Juice	
1/2	Oz	Lime Juice	
2	Tsp	Sugar	To Taste
2 ~ 3	Drops	Aromatic Orange Flower Water	
		Seltzer	
2	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

## PREPARATION

<b>FACTOID</b>	Created in 1888 by bar owner Henry C. Ramos. Traditionally, it has the hell shaken out of it, first without Ice, so that the ingredients emulsify, and then with Ice, so it gets extremely cold and frothy. Bartenders insist that it's perfectly fine to use your blender for this one. The first printed reference to "fiz" is in the 1887 edition of Jerry Thomas' Bartender's Guide, which contains six such recipes. The Fizz became widely popular in America between 1900 and the 1940s. Known as a hometown specialty of New Orleans, the Gin Fizz was so popular that bars would employ teams of bartenders that would take turns shaking the drinks. Demand for fizzes went international at least as early as 1950.
<b>NOTE</b>	If you are antsy, use a Pasteurized Egg.
<b>FACTOID</b>	Aromatic Orange Flower Water (no, not Orange Juice -- the perfume-like stuff usually sold in small blue bottles).
<b>1</b>	Combine everything except the Seltzer in a cocktail shaker. Tradition dictates that the drink be shaken very hard for at least one and preferably two full minutes without Ice. You can cheat by either whisking the mixture with a milk-frother or whisk (or tossing a spring from a Hawthorne strainer into the shaker and using that to whip the ingredients) until foamy, and then shaking with Ice for a good 20 seconds, or you can buckle down and take the fully authentic manual ride, while working off the calories you'll be taking in from the Cream and Sugar. Strain into a chilled Collins glass and add an ounce or two of chilled Seltzer, to taste.