

Boulder Libation

Providing cocktail recipes, techniques, equipment reviews, tasting notes and more. Writing about the best cocktails from yesterday and today, with an emphasis on the historical. Nothing too complicated. These are simple recipes written with the home user in mind, using the best available ingredients. Novices and pros alike should find something of interest here...

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Brooklyn

The Brooklyn cocktail comes

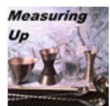
from a very rare 1908 title by Jacob Abraham Grohusko entitled Jack's Manual . Jack's Manual, J.A. Gr...



Travel Tales: London 2011

I'm fresh

back from a trip to the London Book Fair this week, where I was also able to fit in an amazing tour of London's cocktail scene. S...



Measuring Up: A look at jiggers and more.

Accurate measurements are very important when using any recipe. Now the sign of someone who really knows what they are doing, the use of a...



The Sidecar

The sidecar, #5 in my

"Embury six" series. THE SIDECAR The sidecar was presented by Embury as the classic "must know" brandy drink. He...



The Daiquiri

The Daiquiri, Drink #4

of my "Embury six" series. THE DAIQUIRI Simply an easy

Thursday, March 17, 2011

Culross



If we are to attribute this drink to the town in Scotland by the same name, it would be pronounced "Coo-ros".

There's not much out there with this rather strange name, so its not a bad bet that this drink was named after the town, or possibly after a patron from Culross that the Harry Craddock era Savoy Hotel Bar honored in the naming of this one.

It does not seem very Scottish in nature, but Culross is a coastal town, and the maritime influenced Scots have been known to enjoy their fair share of rum.

At any rate, this appears first in the Savoy Cocktail book in 1930 with the following instructions:

The Culross Cocktail

The Juice of 1/4 Lemon.
 1/3 Kina Lillet.
 1/3 Bacardi Rum.
 1/3 Apricot Brandy.

Shake well and strain into cocktail glass.

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Twitter Updates

favorite...when made well. This is a rum drink. I believ...



Mint Julep
THE MINT JULEP

Julep time! Well, almost that is.... You see, after much experimenting with this venerable drink, I must say that the a...



Van Winkle Family Reserve Rye 13

year old

When talking to Eben Freeman last February in Fatty Johnson's about the merits of the Van Winkle family of bourbons, he asked me if I had t...



Havana Club Cocktail
Havana Club

Cocktail Another Embury recipe, this one gets a little more explanation than most. Embury starts by saying: The manufacturers ...



The Jack Rose
This is the sixth

and final installment in my "Embury six" series. THE JACK ROSE Some of you will no doubt be familiar with this cocktai...



Cobblers

Cobblers were one of the most popular beverages of the nineteenth century. They brought about the world-wide popularity of the drinking st...



Adopted for modern use you have:

The Culross Cocktail

3/4 oz (22 ml) Havana Club Añejo Blanco rum

3/4 oz (22 ml) Apry

3/4 oz (22 ml) Cocchi Americano

3/4 oz (22 ml) Lemon Juice

Shake well and strain into a cocktail glass.

Since Havana Club is still made in much of the old Bacardi factory, in much the same way, and aged in the exact same spots as the old Cuban Bacardi, it is always your best bet when an old recipe calls out for Bacardi specifically.

If you are unable to use Havana Club, go for Flor de Caña Extra Dry 4 year, a rum that is much closer in character to the original Cuban Bacardi than the modern Bacardi Dry made in Puerto Rico.

The closest thing that we have on the market today to Kina Lillet, is Cocchi Americano (rather than Lillet Blanc.) It is bolder and more spice forward than Lillet Blanc. They are both traditional white aperitif wines, Lillet coming from France and the Cocchi from Italy, and their histories are intertwined.

For some recipes they can be used interchangeably. For other recipes, one works well where the other can be glaringly off. Since this one called for Kina Lillet by name, Cocchi Americano seemed the obvious choice.

This is an interesting mix, you have the Cocchi and lemon juice on side, providing dry and sour flavors. On the other side you have the light, sweet rum and the big flavored Apry.

If you have been able to secure a bottle of Marie Brizard Apry (it can be a challenge to locate) - this is a nice way to use it as it works very well here. It is just sweet enough to make up for the lack of sugar or simple syrup, and its apricot fruit flavor works great with the other flavors here making for a sweet, yet oddly dry mix.

- [@oakatfourteenth](#) is back, CELEBRATE!!!
<http://t.co/VfgCDbo8> 7 days ago
 - Super excited to be attending soft opening of [@oakatfourteenth](#) this evening! The Phoenix is rising!!! 7 days ago
 - Oak at 14th restaurant reemerges from ashes in Boulder - The Denver Post <http://t.co/VVEF5Oj3> via [@denverpost](#) 19 days ago
 - It's #smallsaturday, be sure to support your favorite local liquor store today! 23 days ago
 - [@BryanDcolorado](#) woot!! There's something extra to be thankful for! 23 days ago
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Recommended Sites

- [Cocktail Kingdom](#)
- [cocktail virgin slut](#)
- [A Mountain of Crushed Ice](#)
- [Ministry of Rum](#)
- [Alcademics](#)
- [Drinkboy \(Robert Hess\)](#)
- [Drink Up NY](#)
- [aka wine geek](#)
- [DinnerTool](#)

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Posted by Boulder Libation at 7:20 PM

Labels: [Apricot Brandy](#), [Cocchi Americano](#), [Lemon Juice](#), [Rum](#), [Shaken](#)

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