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Miles Macquarrie's "Here's How" Cocktail Guide: Corpse Reviver No. 2

20 Jan, 2011 [Miles Macquarrie](#) [CONSUMPTION](#)



"Four of these taken in quick succession will un-revive the corpse again."- Harry Craddock

Believe it or not, many cocktails were, at one point in history, consumed as a morning beverage. A "corpse reviver" or "morning glory" was meant to revive the body and soul after a night of overindulging. This predecessor of the Bloody Mary is an amazingly refreshing yet complex combination of gin, lemon juice, Kina Lillet and Cointreau with just a dash of absinthe. There is a series of three corpse revivers listed in *The Savoy Cocktail Book* written by Harry Craddock, and No. 2 is by far the best. Harry Craddock fled the states to continue his craft as a bartender when prohibition disabled him from legally obtaining and mixing drinks for guests from behind a bar. Craddock joined the American Bar at the Savoy Hotel in London in 1920 and was one of the most famous cocktail barmen in the 20s and 30s. *The Savoy Cocktail Book* is highly considered one of the best books of its kind. It is packed to the gills with classic recipes, many of which are still made in top cocktail bars around the world. The Corpse Reviver No. 2 is one of the best in that book and, if made correctly, is a beautiful marriage of all the ingredients to provide layers of flavor.



Let's talk ingredients. One thing that needs to be mentioned is Kina Lillet. A light fortified wine done in the vermouth style with quinine added for bitterness, it is now known simply as Lillet, though Kina Lillet retained its original name until 1968. In the 80s the quinine content was significantly cut resulting in a sweeter product. Recently, Cocchi Americano was reintroduced via Hauz Alpenz and is closer in quinine content to the original Kina Lillet. At Leon's Full Service, the bar that I reside behind, we use Lillet. At home I use Cocchi Americano. Both make delicious corpse revivers. Whichever brand you choose, just make sure to keep it in your fridge because, after all, it is a fortified wine.



The next would be Cointreau. The original triple sec, this is a relatively dry orange liqueur that comes in at 80 proof, so don't underestimate this drink due to the scaled back proportion of gin. Using a generic triple sec will make the drink sweeter and weaker, so it's best to use a high quality, neutral spirit based liqueur like Cointreau or Combier.



Lemon juice: always use fresh, strained juice no matter what! Pulp stuck to glasses and in cocktails is gross.

Gin is the original flavored vodka. Use something of decent quality. Some of my favorites are Plymouth, Aviation, Bluecoat, Beefeater, Millers Westbourne strength, and Death's Door.

And finally we have the absinthe. You really need to be careful with how much you dash in your corpse reviver. A little too much will overpower the drink. Half a teaspoon will do.



Here's How!

Add $\frac{3}{4}$ of an ounce of fresh, strained lemon juice to your mixing tin (or glass).

Add $\frac{3}{4}$ of an ounce of gin.

Add $\frac{3}{4}$ of an ounce of Lillet or Cocchi Americano.



Add $\frac{3}{4}$ of an ounce of Cointreau.

Add the dash (1/2 teaspoon) of absinthe



This is a recipe that is mostly equal parts. Please measure everything to ensure balance. A great recipe with mishandled proportions can become an unbalanced mess. Shake hard and strain into a chilled cocktail glass. Twist a piece of orange peel over the surface of the drink, and then discard the rind. Garnish with a cherry, if you so desire.



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i dont like absinthé but i like miles. he is so nice. anyone who has no frequented the bar at leons should do so.

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