Long Beach Ice Tea

Details

<table>
<thead>
<tr>
<th>Alcohol content:</th>
<th>20 % Vol</th>
</tr>
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<tbody>
<tr>
<td>Type:</td>
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<td></td>
<td>Knock out drinks</td>
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<tr>
<td></td>
<td>Longdrink</td>
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<tr>
<td></td>
<td>Trendy</td>
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<tr>
<td>Taste:</td>
<td>Palatable</td>
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<tr>
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<td>Refreshing</td>
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<tr>
<td></td>
<td>Sour</td>
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<td>Drinking party</td>
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Description

Long Beach Ice Tea is Long Island Ice Tea with cranberry juice instead of coke and orange juice. The color and the taste are completely different, but both are strong and palatable party drinks.

The acidity of the cranberry and lemon juice almost completely fades off the taste of the spirits. Long Beach Iced Tea tastes refreshing and faintly sour.

Cranberry juice produces a beautiful red color. Especially when garnished with a slice of lemon does that highballs cocktail look very fascinating.

A good choice for wild parties with a high alcohol level. Especially young people like Long Beach Ice Tea, one drink is usually enough to exuberant partying all night long.
Ingredients

3/4 fl. oz.  White rum
3/4 fl. oz.  Gin
3/4 fl. oz.  Vodka
3/8 fl. oz.  Triple Sec
  2 fl. oz.  Cranberry juice
3/8 fl. oz.  Lemon juice (or 1 cl Lime juice)
  5 pcs  Ice cubes

Preparation

Method: Shaking with ice cubes  Bar equipment: Shaker

1. Shaking

Place rum, gin, vodka, triple sec, cranberry juice and lemon juice along with 2-3 ice cubes in a cocktail shaker and shake it hard.

2. Serving

Now strain it into your glass with 5 ice cubes. Add a half slice of lemon, 1-2 black straws and serve it ice cold.

Fine adjustment

Too sour >> More cranberry juice and/or add some sugar syrup

Too much taste of alcohol >> More lemon juice and/or more cranberry juice
Tips

Use a low or mid priced spirits.

Dose the lemon juice and very carefully.

Mix with fresh lemon or lime juice, no concentrate.

Decoration / Serving

Long-drink glasses are most appropriate for Long Beach Ice Tea. Like with the real ice tea, a half slice of lemon belongs into the drink. An additional slice of lemon on the glass rim looks good and is well known. Don't forget a black straw.

A good presentation and an adequate environment are as important as the taste of cocktails. Use our online decoration tool to test different decorations and glasses.