

SIOP 2021

A VIRTUAL EVENT

LANGLOIS HURRICANE

2 oz. light rum
2 oz. dark rum
2 oz. passion fruit juice
1 oz. orange juice
½ oz. fresh lime juice
1 tablespoon simple syrup
1 tablespoon grenadine
Garnish:
orange slice
cherry



neworleans.com

Shake all ingredients in a cocktail shaker with ice and strain into a hurricane glass filled with ice. Garnish with a cherry and an orange slice.

This local libation was created with rum at **Pat O'Brien's** bar during World War II when whiskey was hard to come by. The name for the drink came from the glass it's served in that resembles a hurricane lamp.

SPICED APPLE MOCKTAIL

3 oz. spiced simple syrup
1 oz. apple juice

Cold- In a cocktail shaker combine simple syrup with apple juice and shake. Pour over ice or straight in a martini glass and garnish with candied ginger or star anise.

Hot- Warm apple juice and simple syrup and serve in a coffee mug.

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