

# Blue Hawaii

As turquoise as a tropical lagoon, this taste explosion was created by bartender Harry Yee at the Hilton Hotel in Honolulu in 1957. A sales rep from an Amsterdam distillery introduced Yee to the first bottle of Blue Curaçao ever to reach the islands. A true Blue Hawaii is meant to be built rather than shaken, as Yee was known to layer all the ingredients into an individual hurricane glass filled with ice, give it a stir and then hold up each finished drink to compare its shade of blue to the Pacific Ocean outside the window. Not to be confused with another luau drink the Blue *Hawaiian* which includes coconut cream, the Blue Hawaii was invented four years before Elvis Presley ever danced the hula in a movie of the same name. Interestingly enough, no one consumes a Blue Hawaii in *Blue Hawaii* but loads of happy people have enjoyed them for decades all over the world. (Note: **Harry Yee just celebrated his 100th birthday in 2018!** Could tropical cocktails promote longevity?

# Blue Hawaii

## Ingredients

$\frac{3}{4}$  oz. White Rum;  $\frac{3}{4}$  oz. Vodka;  
 $\frac{3}{4}$  oz. Blue Curaçao;  
3 oz. Fresh Pineapple Juice;  
1 oz. Fresh Sour Mix (see recipe below)

**For garnish:** Fresh Pineapple Wedge & Maraschino Cherry

Fill a hurricane glass with ice cubes. Pour in each ingredient and stir with a tall spoon. Slice a notch in the pineapple wedge and fit onto the lip of the glass. For a frozen drink, pulse all ingredients in the blender until smooth before pouring into a glass.

## For Fresh Sour Mix:

**1 C** simple syrup=  
1 c water+1C sugar  
Boil to dissolve sugar and let cool then add  
1 Cup Fresh-Squeezed Lemon Juice  
 $\frac{1}{2}$  Cup Fresh-Squeezed Lime

Keeps in the refrigerator for up to a week

## Classic Mai Tai

This is for **REAL** drinkers

Ingredients

### FOR 1 COCKTAIL:

- 1.5 ounces light rum (Bacardi)
- 1.5 ounces gold rum (Mt Gay Elipse)
- 2 ounces triple sec
- 1 ounce lime juice
- 1/2 ounce Amaretto (almond liqueur)
- or Orgeat
- 1 ounce dark rum ( Meyers)

### FOR A PITCHER:

- 1 cup light rum
- 1/2 cup gold rum
- 1/2 cup dark rum
- 1 cup triple sec
- 1/4 cup lime juice
- 2 cups pineapple and/or orange juice
- 1/4 cup Amaretto (almond liqueur) or Orgeat

### Instructions:

- Mix all except dark rum over ice,
- Strain over ice into glass or pitcher
- Float oz of dark rum on top of glass before serving
- Garnish with fruit and umbrella
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## Scorpion in a Glass

### 1 cocktail

- 1/2 oz. light rum
- 1/2 oz. brandy
- 1 oz. orange juice
- 1/2 oz Amaretto or

Orgeat

### Instructions

- place in blender 1/4 full of ice
- pour in goblet and garnish
- with slice of orange
- Add fruit and umbrella to individual glasses

## Blue Hawaiian Mocktail

2 drinks

### INGREDIENTS

5 fl oz blue cream soda (150ml)

- 2 fl oz pineapple juice (60ml)
- 1 fl oz clarified lime or lime juice (30ml)
- 3/4 cup crushed ice
- **Garnish**
- 2 maraschino cherries
- 2 small pineapple wedges
- Blend all ingredients at high speed until frothy.

Pour contents into a tall glass and

Garnish with maraschino cherries

and pineapple wedges.