

Take a Spin with the Vieux Carré Cocktail in the Big Easy

The Vieux Carré cocktail is a classic New Orleans libation that dates back to the 1930s. It's a delicious and complex drink that's perfect for sipping on a hot summer day or a cool winter evening. In this article, we'll take a look at the history of the Vieux Carré, its ingredients, and how to make it at home.



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The History of the Vieux Carré

The Vieux Carré cocktail was created in the 1930s at the Carousel Bar in the Hotel Monteleone in New Orleans. The bar was a popular spot for locals and tourists alike, and the Vieux Carré quickly became one of its signature drinks. The cocktail's name is a reference to the French Quarter, which is the oldest neighborhood in New Orleans.

The Vieux Carré is a complex drink that combines rye whiskey, cognac, sweet vermouth, and Benedictine. The flavors of the different spirits and liqueurs blend together perfectly to create a smooth and delicious cocktail. The Vieux Carré is typically served in a chilled coupe glass with a lemon twist.

The Ingredients of the Vieux Carré

- 1 1/2 ounces rye whiskey
- 1 1/2 ounces cognac
- 1 ounce sweet vermouth
- 1/2 ounce Benedictine
- 2 dashes Peychaud's bitters
- 2 dashes Angostura bitters
- Lemon twist, for garnish

How to Make a Vieux Carré

1. Combine the rye whiskey, cognac, sweet vermouth, Benedictine, Peychaud's bitters, and Angostura bitters in a mixing glass filled with ice.
2. Stir for 30 seconds, or until the drink is well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a lemon twist.

Tips for Making the Perfect Vieux Carré

* Use high-quality ingredients. The quality of the ingredients will make a big difference in the taste of your cocktail. * Stir the drink for at least 30 seconds. This will help to chill the drink and blend the flavors of the different ingredients. * Serve the drink in a chilled coupe glass. This will help to keep the drink cold and prevent it from becoming diluted. * Garnish the drink with a lemon twist. The lemon twist will add a bit of freshness and acidity to the cocktail.

Variations on the Vieux Carré

There are many different variations on the Vieux Carré cocktail. Some popular variations include:

* The Sazerac: This variation is made with cognac instead of rye whiskey. * The Vieux Carré Royal: This variation is made with bourbon instead of rye whiskey. * The Vieux Carré Blanc: This variation is made with white wine instead of red wine. * The Vieux Carré Frappé: This variation is made with frozen ingredients and served in a frozen glass.

No matter how you make it, the Vieux Carré is a delicious and refreshing cocktail that's perfect for any occasion. So next time you're in New Orleans, be sure to Free Download a Vieux Carré and enjoy the flavors of the Big Easy!



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