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The Mocktails of Summer



Dardanella

"Tamarind has a lot of vitamin C," says libation scientist Alex Ott, below, of the Dardanella, a cocktail he created for Refinery Hotel and describes as "insanely refreshing." The specialty drinks menu at Refinery was created mocktails in mind.

1½ oz. pineapple juice

1½ oz. Celestial Seasonings Sweetened Mandarin Orange Spice tea

¼ oz. tamarind juice

3 cucumber slices

2 pinches of ground ginger

¼ oz. of fresh lime juice

Muddle cucumber in a shaker glass, add all remaining ingredients. Shake vigorously and strain into a cactus-salt- or sea-salt-rimmed coupe glass. Garnish with a cucumber slice or tamarind.

To make tea, steep 9 tea bags in 1 liter of hot water. Sweeten with 10 teaspoons of sugar. Keep refrigerated.

Cocktail version: Replace pineapple juice with 1½ oz Don Julio blanco tequila.