

[SOUTHSIDE RECIPE](#)



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Perfect Southside Cocktail Recipe Inspired Taste

The Southside is a simple cocktail recipe with gin, mint, and citrus. There's quite a history, too. Some say it came out of the prohibition era, others claim it was created in New York city at the 21 Club. Where ever it may have started, we're happy it's here.

<http://ebookslibrary.club/Perfect-Southside-Cocktail-Recipe-Inspired-Taste.pdf>

Southside Cocktail Recipe Difford's Guide

This vintage cocktail is purported to have originated at New York's Twenty-One Club. A long version served over crushed ice is said to have come from the southside of Chicago during Prohibition where it was drunk by the Southside mobsters, while on the other side of town hoodlums enjoyed the Northside (gin and ginger ale).

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Southside Cocktail Recipe Geoffrey Zakarian Food Network

Combine the gin, lime juice, simple syrup and mint sprig in a shaker. Add some ice cubes and shake vigorously. Strain into a chilled martini glass. Garnish with one mint leaf, smacked to release

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South Side Recipe Food Network

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Southside Recipe on Food52

The Southside is a fantastic cocktail to exhibit the transformative power of mint. At its heart it's basically a fresh gin gimlet with some mint in the shaker. Its origins can most likely be traced to the Southside Sportsman's club, a toney gentlemen's club operating on Long Island in the 1860s. The club was famous for its juleps and soon started turning out variations, including its now eponymous cocktail.

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Southside recipe

For information on creating mixed drink recipes, bartending information, and measurements for alcoholic drinks, visit our Bartender Guide.

<http://ebookslibrary.club/Southside-recipe.pdf>

South Side Recipe Bon Appetit

Combine mint, gin, lemon juice, and syrup in a highball glass. Fill glass with ice, then top off with club soda. Garnish with lemon peel.

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Southside Recipe NYT Cooking

This recipe is by William L. Hamilton and takes 2 minutes. Tell us what you think of it at The New York Times - Dining - Food.

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