

# **COCKTAILS AND MORE!**

**Recipes from the  
Art Deco Period**



# CHOCOLATE SAZERAC

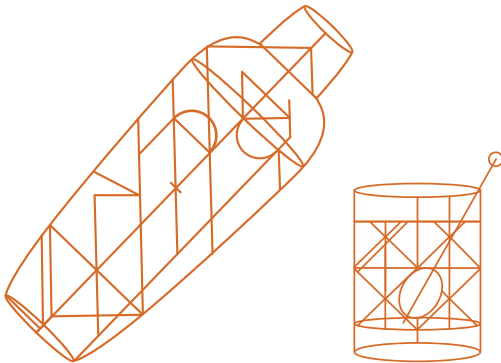
## INGREDIENTS

- 2 oz. Michter's rye or any 100% rye whiskey
- .375 oz. or bar spoon of creme de cacao
- 2 dashes Peychaud's Bitters
- A pinch of granulated sugar
- Absinthe rinse
- Orange twist, for garnish

## DIRECTIONS

- 1) Chill your serving glass with ice cubes. It is important that you use a heavy bottom glass and chill it prior, as this cocktail is not served on ice.
- 2) Stir all ingredients in a separate mixing glass with ice.
- 3) Empty chill glass then lightly rinse with absinthe.
- 4) Strain liquid into your chilled serving glass and add your orange twist. Santé!

Enjoy Andrew Behringer's Chocolate Sazerac at La Cuisine French Restaurant from October 14-January 14, 2024.







*La Cuisine*



# FRENCH 75

## INGREDIENTS

- 1.5 oz. gin
- 2 to 3 oz. champagne
- 0.75 oz. lemon juice
- 0.75 oz. simple syrup
- Lemon twist, for garnish

## DIRECTIONS

- 1) Combine gin, lemon juice and simple syrup in a cocktail shaker.
- 2) Add ice and shake vigorously for 20 seconds.
- 3) Strain liquid into a flute glass.
- 4) Top with champagne.
- 5) Garnish the glass with the lemon twist.

Louis, R. St. (2021, June 15). *The French 75: Explosive flavor born in the City of Lights*. The Manual. <https://www.themanager.com/food-and-drink/french-75-recipe/>



## A DELICIOUS ICED TEA

### INGREDIENTS

- 6 tsp. tea
- 1 qt. boiling water
- Juice of 12 lemons
- 1 qt. White Rock (seltzer)



### DIRECTIONS

- 1) Pour boiling water over tea and steep for 10 minutes.
- 2) Strain and sweeten to taste.
- 3) Add lemon juice and carbonated water just before serving.

McDougall, Mrs. E. (1921). Chapter IX, Beverages. In *Atlanta Woman's club cook book* (pp. 85-85). book, Printed by Johnson Dallis Co.

## A REFRESHING DRINK

### INGREDIENTS

- 1/2 glass orange juice
- 1 tsp. ginger ale
- Sugar to taste
- Crushed ice



### DIRECTIONS

- 1) Mix all together.

Rogers, Mrs. L. (1921). Chapter IX, Beverages. In *Atlanta Woman's club cook book* (pp. 82-82). book, Printed by Johnson Dallis Co.

# TEA

## INGREDIENTS

- 5 spoonfuls tea
- 5 cups boiling water

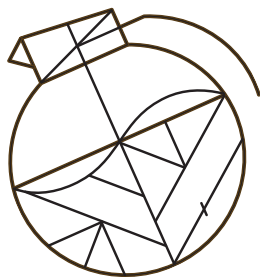
## DIRECTIONS

- 1) Put 5 teaspoonfuls of tea into hot teapot.
- 2) Add 5 cups of boiling water and let stand 5 minutes to steep.
- 3) Pour off from grains and serve.

# SWEDISH EGG COFFEE

## INGREDIENTS

- 5 tbsp. coffee
- 1/2 egg
- 2 1/2 cups cold water plus 2 1/2 cups hot water



## DIRECTIONS

- 1) Add coffee and egg. Mix well.
- 2) Add cold water. Bring to a boil.
- 3) Add hot water and let come to a boil.
- 4) Remove from stove. Allow to stand 2 minutes.
- 5) Pour off from grounds and serve.

Committee of Ladies from The Library Association (1922). Beverages. In *Hanover Cook Book* (Third, pp. 246–246). book, Printed by Anthony Printing Company.

On view in "Skylines to Hemlines: Art Deco Design from the Permanent Collection," October 14–January 14, 2024. Designer: Norman Bel Geddes (American, 1893–1958) Manufacturer: Revere Copper and Brass Company, Rome, NY (American, founded 1928) "Skyscraper" Cocktail Shaker with Strainer in Lid, along with Cocktail Glasses, 1937. Chrome-plated Metal. Gift of Enrique Conill-Mendoza and AnaMari Goicoechea via Florida Institute of Technology (FIT) 2021 Transfer.



# CHICKEN CROQUETTES

## INGREDIENTS

- 1 cup ground chicken
- 2 eggs, well beaten
- Season to taste
- 1/2 cup cracker or bread crumbs
- 1 tbsp. melted butter

## DIRECTIONS

- 1) Mix all together. Form into cakes.
- 2) Fry in boiling lard.

Ray, Mrs. C. (1921). Chapter VIII, Croquettes and Egg Dishes. In *Atlanta Woman's club cook book* (pp. 50–50). book, Printed by Johnson Dallis Co.





# PIZZA GUYS

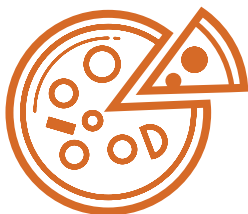
## INGREDIENTS

- 1 lb. medium pork sausage, crumbled
- 1 lb. Velveeta cheese, small cubes
- 2 tbsp. ketchup
- 1/2 tsp. oregano or Italian seasoning
- 1 tbsp. Worcestershire sauce
- Small rye bread

## DIRECTIONS

- 1) Cook sausage, but do not brown.
- 2) Mix in small cubes of cheese.
- 3) Add ketchup, seasoning, and Worcestershire sauce. Mix well.
- 4) Spread onto rye bread, making sure the mixture is flat.
- 5) Freeze for at least 2 hours, or until cheese is frozen through.
- 6) Bake at 350–375 degrees Fahrenheit until lightly browned.

Recipe submitted by Jason Steuber, Director of the Appleton Museum of Art. "Like Josephine Baker, this recipe hails from St. Louis."



# FRUIT SALAD (A.K.A. WALDORF SALAD)

## INGREDIENTS

- Celery
- Apples
- Mayonnaise
- Seedless Raisins
- Lettuce

## DIRECTIONS

- 1) Equal parts of celery, apples and seedless raisins chopped into small bits. (Steam raisins until tender and let cool before using.)
- 2) Combine and serve on lettuce with mayonnaise dressing.

Unknown. (1921). Chapter IX, Luncheons and Suppers. In *Atlanta Woman's club cook book* (pp. 62–62). book, Printed by Johnson Dallis Co.



# GOOEY BUTTER CAKE

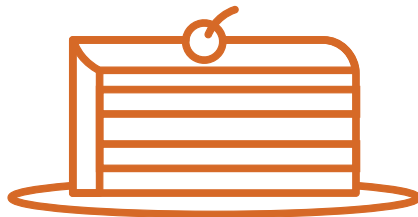
## INGREDIENTS

- 1 box yellow cake mix
- 1 stick butter, melted
- 4 eggs
- 8 oz. cream cheese
- 1 tsp. vanilla extract
- 1 lb. powdered sugar, reserve 1/4 cup

## DIRECTIONS

- 1) Grease a 9x12 in. cake pan. Set aside.
- 2) Combine the cake mix, melted butter and 2 eggs. Mix well.
- 3) Pour batter into prepared pan and spread evenly.
- 4) Beat together cream cheese, vanilla, powdered sugar and 2 eggs. Pour over cake batter.
- 5) Bake at 350 degrees Fahrenheit for 35–40 minutes.
- 6) Allow cake to cool. Sprinkle with reserved powdered sugar.

Recipe submitted by Jason Steuber, Director of the Appleton Museum of Art. "Like Josephine Baker, this recipe hails from St. Louis."



**Recipes from and inspired by the 1920s, in celebration  
of the special exhibition, "Skylines to Hemlines: Art  
Deco Design from the Permanent Collection." On view  
October 14, 2023–January 14, 2024.**



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