

Helen T. Lin Legacy Initiative



TIGER TAIL RECIPES

Not all of us are endowed with Mrs. Lin's drinking prowess, so there are mocktail versions included in case your drinking days are behind you (or never happened to begin with). We lead with Mrs. Lin's favorite Tiger Tail, which we call the **Classic Roar**. The Lin family provided the recipe.

Classic Roar

Among her many gifts, Helen prized the most her ability to drink grown men (yes, more than one at a time) under the table. This was a talent she inherited from her mother, a native of Shaoxing, Zhejiang and passed on to one of her daughters.

Helen's preferred weapon of mass inebriation was the classic martini. Herewith, her recipe (one serving):

Ingredients

Cracked ice
2 1/2 ounces gin
1/2 ounce dry vermouth
Green olive, de rigueur

Instructions

Fill a large mixing glass with cracked ice, add gin and vermouth and stir well (Helen was not impressed with Bond). Strain into chilled martini glass, add olive and serve.

MOCKTAIL VERSION

Substitute the gin and vermouth with non-alcoholic versions that are widely available.

Bubbly Mulaohu

Ingredients for one serving

2 oz PAMA pomegranate liqueur
1/4 oz Cointreau
1 oz orange juice

2 oz Champagne

Instructions

Add PAMA, Cointreau and orange juice to a chilled cocktail glass. PAMA is a popular brand of pomegranate-flavored liqueur made with pomegranate juice, vodka, and tequila.

Slowly add the Champagne, stirring slightly while pouring.

Garnish with an orange slice and a cherry.

MOCKTAIL VERSION

Replace PAMA with pomegranate concentrate or syrup and a dash of lime. Substitute Cointreau with a nonalcoholic alternative, using a bit more than the recipe requires: non-alcoholic triple sec, or orange juice concentrate, or orange flower water, or orange extract (a bitter alternative) or the rarely used non-alcoholic substitute, orange oil. Replace the Champagne with a nonalcoholic version or spritzer (meyer lemon, pomegranate, or grapefruit).

Sweet Cub

Ingredients for one serving

1 oz apricot brandy

1 Tbsp vodka

1 Tbsp lemon juice

1 Tbsp orange juice

Instructions

Shake all ingredients well with ice.

Strain into a chilled glass.

MOCKTAIL VERSION

Replace the apricot brandy with apricot nectar. Vodka can be replaced with the same quantity of water, apple cider, or white grape juice, mixed with a bit of lime juice. If you have nonalcoholic triple sec, add a pinch of that.

Sassy Tigress

Ingredients for one serving

1/4 teaspoon plus 1/8 teaspoon celery salt, divided

1.5 to 2 cups ice cubes

2 ounces vodka

1 cup tomato juice, chilled

1 tablespoon lemon juice

1-1/2 teaspoons lime juice

3/4 teaspoon Worcestershire sauce

1/2 teaspoon prepared horseradish, optional

1/8 teaspoon pepper

1/8 teaspoon sriracha sauce

Optional garnishes

Celery stick, pickle spear, green and ripe olives, cucumber slice and/or shrimp

Instructions

Moisten the rim of a tall glass with water. Sprinkle 1/4 teaspoon celery salt onto a small plate and then dip rim into salt.

Fill a cocktail shaker three-fourths full with ice. Place remaining ice in prepared glass.

Add the vodka, juices, Worcestershire sauce, horseradish (optional), pepper, 1/8 teaspoon celery salt and hot pepper sauce to the shaker.

Cover and shake the shaker until condensation forms on the outside (10-15 seconds). Strain the mixture into the prepared glass. Garnish with a celery stick, shrimp, cucumber slice, and/or olive as desired.

MOCKTAIL VERSION

Omit the vodka, triple the amount of lemon juice, and double the amount of lime juice, and add a bit more tomato juice.

Tiger Royale

Ingredients for one serving

1 Tablespoon crème de cassis per glass
1 glass of Champagne or sparkling wine
1 thin slice of orange for zest

Instructions

Fill your glass with 1 Tablespoon of crème de cassis, pour in the Champagne or sparkling wine. Add a thin slice of orange for zest.

MOCKTAIL VERSION

Replace the creme de cassis with blackcurrant syrup.
Replace the Champagne/sparkling wine with sparkling apple or pear juice or a fruit infused seltzer.

Beginning Mandarin

Ingredients for six servings

1 cup pineapple juice
1/2 cup white rum
1/4 teaspoon coconut extract
1 bottle (25 oz) sparkling white wine

Instructions

Mix pineapple juice, rum, coconut extract in a cup.
Cover and chill until ready to serve.
For each cocktail, pour 2 ounces pineapple mixture into a glass.
Add 4 ounces of sparkling wine.

MOCKTAIL VERSION

Replace rum with white grape juice, apple juice, or apple cider adding a small amount of almond extract. Replace the sparkling wine with sparkling apple or pear juice or a fruit infused seltzer.

白酒 TIGER TAILS

Use your preferred 白酒 and choose a glass that holds four fluid ounces (such as a standard cocktail glass). Whether or not to use ice is up to you, but most cocktails include ice, either crushed or in cubes. A shaker for mixing is recommended. These recipes are for one serving.

For MOCKTAIL versions, replace 白酒 with a non-alcoholic spirit. There is Borrago, plus Lyres, Seedlip, and Ritual Zero Proof all produce an array of botanical alcohol-free spirits that offer a more satisfying substitute than the standard apple/pear/white grape juice; most non-alcoholic spirits are available for purchase online.

First Tone

1 oz baijiu or non-alcoholic substitute
1 oz of vodka or non-alcoholic substitute
1 oz of orange juice
Top with tonic water or seltzer
Garnish with an orange peel

Second Tone

1 oz baijiu or non-alcoholic substitute
1 oz of green mint syrup
Top with soda water
Garnish with a slice of kiwi fruit or sprig of mint

Third Tone

1.5 oz baijiu or non-alcoholic substitute
½ oz red rose syrup
½ oz amaretto (mocktail substitute: almond syrup)
Top with lemonade
Garnish with a slice of dragon fruit

Fourth Tone

1 oz baijiu or non-alcoholic substitute
1 oz date syrup
½ oz Chinese five-spice syrup (see recipe below)
1 slice fresh ginger
Top with soda water or seltzer
Garnish with a date

Neutral Tone

1.5 oz baijiu or non-alcoholic substitute
½ oz cinnamon syrup
Top with coconut water
Garnish with a cinnamon stick or lemon slice

Wayward Cub

1 oz baijiu or non-alcoholic substitute
1 oz rice wine (mocktail substitute: apple or pear juice)
¾ oz orange juice (preferably freshly squeezed)
¾ oz raspberry or other berry juice
½ oz sugar syrup
Garnish with a mango slice

Pensive Mulaohu

1.5 oz baijiu or non-alcoholic substitute
½ oz sweet vermouth or non-alcoholic substitute
½ oz melon syrup
Top with ginger ale
Garnish with a melon wedge

Rigorous Mulaohu

1 oz baijiu or non-alcoholic substitute
1 oz gin or non-alcoholic substitute
¼ oz almond syrup
¼ oz ginger syrup

Top with coconut water
Garnish with a sliver of fresh coconut

Indulgent Mulaohu

1 oz baijiu or non-alcoholic substitute
1 oz red wine (mocktail substitute: apple, grape, or cranberry juice)
1 oz blackberry syrup
Top with Coca Cola
Garnish with a fresh blackberry

Wry Mulaohu

1 oz baijiu or non-alcoholic substitute
1 oz tequila or non-alcoholic substitute
½ oz coffee syrup
1.5 oz lemonade
Garnish with a lime slice

Expansive Mulaohu

1.5 oz baijiu or non-alcoholic substitute
2 oz ginger ale
Pinch of saffron
Top with mango juice
Garnish with a thin slice of mango

Brash Roar

2 oz baijiu or non-alcoholic substitute
1 oz cranberry juice
½ oz apricot syrup
Top with ginger beer or ginger ale
Garnish with a slice of ginger

Indolent Roar

1.5 oz baijiu or non-alcoholic substitute
2 oz cold green tea
¼ oz lemon juice
Drop in a sugar cube or ¼ teaspoon sugar
Garnish with an olive

Contented Tiger

1 oz baijiu or non-alcoholic substitute
½ oz melon liqueur (mocktail substitute: melon syrup)
½ oz peach schnapps (mocktail substitute: peach syrup)
1 oz blueberry syrup
Top with tonic water
Garnish with a slice of melon or peach

Tiger on the Prowl

1 oz baijiu or non-alcoholic substitute
1 oz gin or non-alcoholic substitute
1 oz orange juice
Top with tonic water
Garnish with an orange peel

To make your own syrup:

Basic sugar syrup

1 cup white cane sugar

1 cup water

Place sugar and water in a medium saucepan. Bring to a boil, stirring, until the sugar has dissolved. Allow to cool. Pour into a container and store in the refrigerator for up to 1 month.

You can make flavored syrups by adding spices or botanicals of your choosing.

Five-spice syrup

1 tablespoon five spice powder

2 cups white cane sugar

2 cups water

Combine ingredients in a saucepan. Stir over high heat until the sugar has dissolved and bring to a boil. Remove from heat immediately and let the mixture sit for one hour. Pour the cooled syrup into a container; store in the refrigerator for up to 1 month.

Ginger syrup

1/4 pound ginger, peeled and sliced

1 cup white cane sugar

1 cup water

In a small saucepan bring the ingredients to a boil, and then let simmer over low heat, stirring until the sugar has dissolved. Simmer gently for 25 to 30 minutes. Let stand for another 30 minutes or until cool. Strain through strainer to remove the ginger slices, pour into a container and store in the refrigerator.
