

Black-Eyed Susan

Jon Carroll, mixologist extraordinaire, at Gertrude's Restaurant in Baltimore concocted this tribute to the Preakness Stakes, the number two race of the Triple Crown. He created a variation on the traditional bourbon-powered Black-Eyed Susan recipe with the addition of blackberries and elderflower liqueur. In the late 19th and early 20th centuries blackberry cordials and liquor infused drinks were all the fashion around Baltimore and the Chesapeake.

Forget all the new fangled variations of the Black-Eyed Susan made with pineapple juice, vodka and rum. Does that sound like Maryland to you?

Muddle 4 blackberries in a 10-ounce glass
Fill glass with ice
Add 2 ounces bourbon
Splash (about ¼ ounce) elderflower liqueur
Splash freshly squeezed orange juice
Fill the rest of the way with sour mix (recipe follows)
Shake and serve on ice with a lemon twist

Gertie's Sour Mix
3 parts lime juice
1 part lemon juice
4 parts simple syrup

Dirty Gertie

This nasty-sounding drink will “put hair on your chest,” a phrase my uncle Rob used as a selling point when persuading you to try something you wouldn't normally do. It is actually a “fishy” version of a Bloody Mary. For the ultimate in drink garnish, hang a peeled, deveined, and steamed jumbo shrimp on the glass.

1 1/2 ounces vodka
1 tablespoon fresh lemon juice
1 tablespoon Worcestershire sauce
1/4 teaspoon Old Bay seasoning
Dash of freshly ground black pepper
1/2 teaspoon prepared horseradish
3 dashes of Tabasco Sauce
2 parts tomato juice
1 part clam juice, fresh or bottled
Celery stick, for garnish

Fill a tall glass with ice. Pour in the vodka, lemon juice, Worcestershire, Chesapeake seasoning, black pepper, horseradish, and Tabasco. Stir. Fill the glass with a mixture of tomato and clam juice. Stir well. Garnish with the celery stick.

Note: To regulate chest hair growth, increase or decrease the amounts of horseradish and Tabasco accordingly.

Recipes from Chesapeake Bay Cooking by Chef John Shields