



Leadership... with a Twist!

The **Brandy Sidecar** is a classic cocktail, traditionally made with brandy or Cognac, orange liqueur and lemon juice, and served in a sugar-rimmed glass.

The invention of the **Brandy Sidecar** can be traced back to the end of the First World War, but there is much dispute as to which side of the English Channel can lay claim to the cocktail.

Although the Ritz Hotel in Paris is purported to have invented the drink, Harry's Bar in Paris insists that the cocktail came from an American Army captain who travelled by motorcycle sidecar to imbibe at Harry's.

Others suggest that popular bartender Pat MacGarry created the drink at Buck's Club in London. And some attribute the **Brandy Sidecar** to famed barkeep Sam Treadway.

Any other names you care to drop?

Not surprisingly, two variations of the recipe are recognized. The "French school" mixes equal parts brandy or Cognac, Cointreau and lemon juice, while purveyors of the "English school" call for 2 parts brandy or Cognac and 1 part each of Cointreau and lemon juice. The earliest published reference to garnishing the cocktail with a sugar rim is 1934.

Given its relative simplicity, the **Brandy Sidecar** has numerous variations:

Balalaika – served with vodka as base spirit

Chelsea Sidecar / White Lady – served with gin as base spirit

Rum Sidecar or Bourbon Sidecar – *you got these figured out, right?*

Brandy Sidecar

Pour sugar on a small saucer. Run a lime wedge around the edge of a chilled martini glass and dip the glass upside down into the sugar to create a 1/4-inch sugar rim.

Fill a glass or metal shaker with ice and add:

2 oz. of brandy

1 oz. of Cointreau

1/2 oz. fresh lemon juice.

Cover and briskly shake the mixture to create a frothy liquid.

Strain into the martini glass.

Garnish with orange slice or lemon twist.