

**FREE THE
TIPPLE**



Other cocktail books by Jennifer Croll



Dressed to Swill

Runway-Ready Cocktails Inspired by Fashion Icons

Illustrated by Daiana Ruiz

Buzzworthy

Cocktails Inspired by Female Literary Greats

Illustrated by Rachelle Baker

FREE THE TIPPLE

**KICKASS COCKTAILS
INSPIRED BY ICONIC WOMEN**

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Illustrations by Kelly Shami

Prestel
Munich · London · New York

Contents

6	Introduction	12	Types of Alcohol
8	Basic Equipment	14	Other Ingredients
10	Glassware	16	Garnishes and Rims
20	FRIDA KAHLO	46	MISSY ELLIOTT
22	BEYONCÉ	48	NADYA TOLOKONNIKOVA
24	JOAN DIDION	50	REI KAWAKUBO
26	MARGARET CHO	52	JANE GOODALL
28	SOFIA COPPOLA	54	JOSEPHINE BAKER
30	EDITH HEAD	56	KATHLEEN HANNA
32	SERENA WILLIAMS	58	MARGARET ATWOOD
34	ALISON BECHDEL	60	SELENA
36	TANYA TAGAQ	62	CHRISTIANE AMANPOUR
38	VIRGINIA WOOLF	64	MARY TYLER MOORE
40	RUPI KAUR	66	DARYL HANNAH
42	GLORIA STEINEM	68	MAYA ANGELOU
44	HARI NEF	70	CINDY SHERMAN

72	PEACHES	106	GRACE CODDINGTON
74	ANNA PAVLOVA	108	DOLLY PARTON
76	LUCILLE BALL	110	ELLA FITZGERALD
78	YAYOI KUSAMA	112	NIGELLA LAWSON
80	ANAÏS NIN	114	COCO CHANEL
82	BETH DITTO	116	YOKO ONO
84	MARLENE DIETRICH	118	CHER
86	ZAHA HADID	120	CARMEN MIRANDA
88	VIVIENNE WESTWOOD	122	PATTI SMITH
90	FLO-JO	124	BETTE DAVIS
92	MERYL STREEP	126	M.I.A.
94	ZADIE SMITH	128	GRACE JONES
96	SIMONE DE BEAUVOIR	130	MELISSA MCCARTHY
98	MARINA ABRAMOVIĆ	132	LAVERNE COX
100	MINDY KALING	134	ANGELINA JOLIE
102	EDITH PIAF	136	RIHANNA
104	NAOMI KLEIN	138	IRIS APFEL
142	Biographies	143	Acknowledgments

Introduction

The Mary Pickford

2 shots light rum
2 shots pineapple juice
1 tsp grenadine
1 dash maraschino liqueur
Garnish: 1 maraschino cherry

Shake all ingredients with ice
and strain into a cocktail glass.
Garnish with a maraschino cherry.



Trying to capture someone’s personality in a cocktail is a time-honored tradition. Take the Mary Pickford. Pickford was a silent movie star who, at the turn of the century, was the most renowned actor in the world—only Charlie Chaplin could match her fame. She starred in 52 feature films and was nicknamed “the girl with the curl” and “America’s Sweetheart.” Her popularity overlapped with the era of Prohibition in the US, when many prominent bartenders fled for countries where they could still practice their craft. While Pickford was filming a movie in Cuba in the early 1920s, an émigré American mixologist created a drink in her honor. A mixture of rum, pineapple juice, grenadine, and maraschino liqueur, it’s sweet and charming in the way Pickford was perceived to be, but its rum-forward character is also a reflection of the country where it was created and the tastes of the time.

Sometimes, a tribute cocktail can become more famous than the person for whom it was named. The most obvious example is the Margarita, which, legend goes, was concocted in Ensenada, Mexico, in the early 1940s, when Margarita Henkel, the daughter of a German ambassador, helped a bartender taste-test his new creation. Today, Margarita Henkel isn’t a household name, but her eponymous cocktail sure is.

Whoever they’re named after, tribute cocktails are a celebration—a little toast to someone we admire. And this is exactly what *Free the Tipple* aims to do. It gives kudos to 60 iconic women whose contributions to culture have shaped our world. The inspiration for each cocktail varies: some draw from a particular woman’s work, some from her background, and some from her style, while others are a direct reflection of her favorite drink. Some are more ephemeral and borrow from her personality—a strong woman, for example, may have inspired a strong cocktail.





Nigella Lawson likes to say that she's not a chef, she's an eater. I'll follow her lead: I'm not a bartender, but I appreciate a good cocktail. I designed the cocktails in this book to be easy to make; they're all drinks I make myself, at home. They're also meant to be fun. With a few simple ingredients, you can raise a glass to brilliant, creative, ground-breaking women, many of whom are already your heroes, and some of whom you may be meeting for the very first time.

Jennifer Croll



Basic Equipment

You'll need a few tools in order to properly assemble a cocktail:

Shaker

There are different varieties of shaker. The standard shaker is metallic, with three parts: a bottom, a built-in strainer, and a cap. Standard shakers are aesthetically pleasing and easy to use. Another option is a Boston shaker, which has two roughly equal-sized parts: a metal bottom and a glass top. If you use one of these you'll also need to buy a strainer, since they don't have one built in. Boston shakers are popular with professional bartenders because they're unfussy and easy to clean.

Strainer

You'll need one of these if you use a Boston shaker. There are different types: a Hawthorne strainer is a steel paddle that fits over the end of your Boston shaker and does the trick for most drinks, while a fine strainer is used for drinks like Martinis, where you don't want little pieces of ice or citrus to ruin the smooth surface of the drink.

Jigger/shot glass

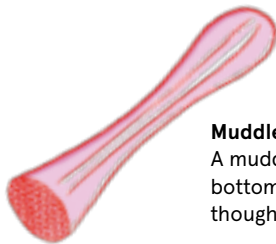
A jigger or shot glass is used for measuring alcohol or other liquids for cocktails. They come in different sizes, ranging from 1 to 2 oz / 30 to 60 ml.

Mixing glass

Not all cocktails are shaken. For those that are stirred, you'll need a mixing glass. You can buy one specifically made for the job, but you can also just use a pint glass.

Bar spoon

With its long, skinny handle, a bar spoon is used for mixing drinks and measuring small quantities of spirits.

**Muddler**

A muddler is a tool used to mash fruits or herbs at the bottom of a drink. They can be made from wood or metal, though the metal varieties tend to have more longevity.

**Citrus squeezer**

You don't need a fancy juicer to squeeze citrus fruits. There are different types, but the easiest is the hand-held press, which allows you to squeeze a lemon or lime one half at a time.

**Blender**

If you want to make blended drinks, you'll need a blender. It doesn't need to be expensive or high-end, but you do need one that can crush ice.

Key

**In this book,
1 shot = 1 oz / 30 ml**