

# Vodka

## 伏特加鸡尾酒 袖珍手册

Little Book of Vodka Cocktails

段长青 张大鹏 译



农村读物出版社



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## 注意事项

### (Notes for American readers)

配方中1份即为1酒吧计量杯，等于45ml。当然，也可以改变体积，但应保持各组分的调配比例不变，同时匙的大小也应做相应调整。

所有配方中匙的大小均为标准容积，即1汤匙15ml，1茶匙5ml。

另外，在一些配方中既给出了英制单位又给出了公制单位，请使用一种计量单位，不要将二者混淆。

The measure that has been used in the recipes is based on a bar jigger, which is 45 ml (1½ fl oz). If preferred, a different volume can be used providing the proportions are kept constant within a drink and suitable adjustments are made to spoon measurements, where they occur.

Standard level spoon measurements are used in all recipes.

1 tablespoon=one 15 ml spoon

1 teaspoon=one 5 ml spoon

Imperial and metric measurements have been given in some of the recipes. Use one set of measurements only and not a mixture of both.



## 引言

正如苏格兰和爱尔兰人都宣称他们发明了威士忌一样，俄罗斯和波兰被证实是伏特加的起源地。最早认为他们蒸馏伏特加是在8世纪，但那时他们生产的烈性酒是由葡萄酒蒸馏而来，这也许更接近于白兰地。到了11世纪，他们生产了一种药酒，被称为gorzalka，可认为多少有点像伏特加。尽管在Khylnovsk第一次提到酒厂的记载是1174年，但首次文献记载俄罗斯生产伏特加的年代却始于9世纪末。“伏特加”一词意思是“少水”，派生于俄语“Voda-water”，但在波兰被称为“wodka”，这些仍不能确切地指出“vodka”的起源。事实上，在俄罗斯直到建立国家酒厂和采用标准生产技术的19世纪末，“伏特加”一词才被正式认可。

无论伏特加的起源如何，古老的伏特加完全不同于现代产品。起初，传统上它是由马铃薯浆（腐烂的马铃薯）蒸馏而来，由于掺杂和有时有强烈的腐烂味，时常用香草、香料、蜂蜜、水果、坚果和一种芸香植物调味。现在它的生产技术包括了15世纪的壶式蒸馏和18世纪的炭过滤，并改良了酵母，也开始由谷物（小麦）或糖蜜生产。

由英国大使在14世纪授予的“俄罗斯国酒”，1505年首次出口到瑞典。但是，直至多年后（俄罗斯发生共产主义革命后）伏特加才传入西方。当共产党接管了酒厂后，许多私营伏特加生产者离开俄罗斯。Smirnoff便是其中之一，他经由巴黎来到美国，于1934年建立了美国第一家伏特加酒厂。当时烈性酒被限制，直到动荡的60年代，伏特加才成为一种大众饮料酒，被新独立的年轻代所接受。这种巧合，



也许并非偶然地同鸡尾酒的重新发现相一致，而是二战后的衰退。

西方的伏特加经过了严格的蒸馏和过滤工艺，不仅除去了杂质，而且保持了天然的风味。无色、无味、无嗅是另一些烈性酒和调味料的理想配料，具有饮用时在气味上不残留不良气味痕迹的传统优点。虽然伏特加鸡尾酒是以金酒、威士忌或白兰地为基酒的鸡尾酒家族的年轻成员，但是它们仍十分受宠于遍布全球的酒吧、宾馆。事情又产生新的轮回，饮用调味伏特加再次成为一种新时尚。一些现代的风味（如智利辣椒），被认为似乎是稀奇古怪的。很难想象，以其为配料调制出了许多美味的鸡尾酒。而另一些传统的风味（如橙子、桃子）则成为一系列大众化鸡尾酒的主要配料。

## 糖 浆

可以被用来取代糖加到甜鸡尾酒中，并赋予酒体更强的醇厚感，它既可买到，也能在家中方便制做。具体方法如下：

在一小锅中放4汤匙细白砂糖和4汤匙水，小火加热并搅拌直至所有糖溶解，之后停止搅拌煮沸1~2分钟。糖浆装入消过毒的瓶中，置于冰箱中可贮存2个月。



# Introduction

Just as Scotland and Ireland both claim to have invented whisky, Russia and Poland argue over the origins of vodka. The Poles reckon that they were distilling vodka as early as the eighth century, but as the spirit they produced was distilled from wine, it was probably closer to brandy. By the eleventh century, they were producing a medicinal spirit called gorzalka, which would be more or less recognizable as vodka. The first documented production of vodka in Russia dates from the end of the ninth century, although the first known distillery, at Khylnovsk, was not recorded until 1174. The word vodka, meaning 'little water', is derived from the Russian voda-water-but as it is called wodka in Poland, this is an unreliable guide to its origins. In fact, the word vodka was not officially recognized until the end of the nineteenth century, when state distilleries and standard production techniques were introduced in Russia. techniques were introduced in Russia.

Whatever its origins, the vodka of the distant past was very different from the drink produced today. It was originally distilled from potato mash - traditionally, rotting potatoes - and because of impurities and sometimes a perfectly foul taste, it was often flavoured with herbs, spices, honey, fruit, nuts and a variety of aromatics. Production techniques, including pot distillation in the fifteenth century and charcoal filtering in the eighteenth, improved over the years and vodka also began to be produced from grains, such as wheat, or molasses.

The drink that had been dubbed by the British Ambassador in the fourteenth century as 'the Russian national drink', was first exported in 1505, to Sweden. However, it was not until the years following the Bolshevik Revolution that vodka really took off in the West. When



the Communists took over the distilleries, many private vodka makers left Russia. One of them, Smirnoff, travelled to the United States via Paris and, in 1934, the first American vodka distillery was established. Even then, interest in the spirit was limited and it was not until the swinging sixties that vodka became a popular drink among the newly independent younger generation. This coincided, perhaps not by chance, with the rediscovery of cocktails, which had gone into something of a decline following World War II .

Western vodka undergoes strict processes of distillation and filtering, which not only take out impurities, but also the natural flavour. Flavourless, colourless and odourless, it is the perfect partner for other spirits and flavourings - with the additional advantage of leaving no tell - tale signs of having been drinking on the breath. Vodka cocktails are the younger cousins of the classics based on gin, whisky or brandy that had their heyday during the 1920s, but they have become firm favourites in bars and hotels across the world. Things have now gone full circle and it has become trendy to drink flavoured vodkas once again. Some of these modern flavourings, such as chilli, seem bizarre to contemplate and it is difficult to think of many palatable cocktails based on them. However, other more traditional flavours, such as orange or peach, could provide an interesting base for a range of popular cocktail recipes.

### Sugar Syrup

This may be used instead of sugar to sweeten cocktails and to give them more body. It can be bought, but is simple to make at home.

Put 4 tablespoons of caster sugar and 4 tablespoons water in a small pan and stir over a low heat until the sugar has dissolved. Bring to the boil and boil, without stirring, for 1-2 minutes. Store in a sterilized bottle in the refrigerator for up to 2 months.





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### 精品 ..... 1

这部分包含了几乎所有伏特加鸡尾酒的名贵佳品。像在1941年发明的第一种可证实的真正伏特加鸡尾酒——莫斯科威士忌；以及从经典的伏特加吉普森酒到浓烈的血玛丽和从调味丰富的黑俄罗斯到新鲜的螺丝刀等随后发展的全部精品。

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这部分活跃的起泡鸡尾酒不论是可靠的伏特加马提尼还是时尚的太平盛世都将有助于所有宴会的成功。实际上，提供这些酒将使任何场合成为一个特别的庆典。

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伏特加的多面性在此得到了充分的证实。伏特加同水果、果汁、利口酒、稀奶油、冰淇淋或各种调味料等混合均可产生美妙的风味。无论你选择冰冻草原、泰国风或加勒比海巡游都会让你欣喜而归。

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#### INTRODUCTION

##### CLASSICS 1

The Moscow Mule was arguably the first true vodka cocktail and since its invention in 1941, a complete repertoire of classics has developed from the sophisticated Vodka Gibson to the robust Bloody Mary and from the richly flavoured Black Russian to the refreshing Screwdriver. All these great favourites are included here.

##### PARTY COCKTAILS 31

This sparkling collection of lively cocktails will make any party a sure-fire success, from the tried-and-tested Vodka Martini to the up-to-the-minute Millennium Cocktail. In fact, just serving them will turn any occasion into a special celebration.

##### EXOTIC & FRUITY 59

The versatility of vodka is amply demonstrated here. Mix it with fruit, fruit juice, liqueurs, cream, ice cream or spices to set the taste buds tingling. Whether you choose Frozen Steppes, Siamese Slammer or Caribbean Cruise, you will be transported with delight.

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# 精 品

(Classics)

太空人 Astronaut	灵感 Inspiration
血玛丽 Bloody Mary	冰山 Iceberg
交换者 Le Mans	港口 Haven
毛发耸立 Hair Raiser	咸狗伏特加 Vodka Salty Dog
螺丝刀 Screwdriver	白蜘蛛 White Spider
教母 Godmother	蝗虫伏特加 Vodka Grasshopper
撞墙者哈维 Harvey Wallbanger	莫斯科威士忌 Moscow Mule
柯林斯伏特加 Vodka Collins	白俄罗斯 White Russian
吉普森伏特加 Vodka Gibson	黑俄罗斯 Black Russian
萨泽拉克伏特加 Vodka Sazerac	长岛冰茶 Long Island Iced Tea
悍妇 Xantippe	放任的牛 Bullshot

## 太空人 (Astronaut)

8~10块冰(击碎)

1/2 白朗姆酒

1/2 份伏特加

1/2 份新鲜柠檬汁

4~6滴西番莲汁

楔形柠檬块

放4~5块冰在鸡尾酒摇酒器,加入朗姆酒、伏特加、柠檬汁和西番莲汁,摇荡直至酒体结霜,随后滤入加有剩余冰块的古典式玻璃杯,饰一楔形柠檬块送上(盛一杯)。

## Astronaut

8-10 cracked ice cubes

1/2 measure white rum

1/2 measure vodka

1/2 measure fresh lemon  
juice

1 dash passion fruit  
juice lemon wedge, to  
decorate

Put 4-5 ice cubes into a cocktail shaker and add the rum, vodka, lemon juice and passion fruit juice. Fill an old-fashioned glass with the remaining ice cubes. Shake the cocktail until a frost forms, then strain it into the glass. Decorate with the lemon wedge and serve.

Serves 1





## (Bloody Mary)

- 4 ~ 5 块冰
- 半个柠檬的汁
- 1/2茶匙辣根沙司
- 2 滴澳斯特沙司
- 1 滴墨西哥红辣椒沙司
- 2 份浓番茄汁
- 2 份伏特加酒
- 盐和辣椒
- 芹菜秆 (带叶)
- 柠檬薄片或酸橙薄片
- (任选)

这种精品鸡尾酒是 1921 年在巴黎 Harry 酒吧被发明的。尽管专家不赞同，但你能得到辛辣味的或温和的、裸露的或装饰的最佳伏特加酒。

将柠檬汁、辣根沙司、澳斯特沙司、红辣椒沙司、番茄汁和伏特加倒入加冰的鸡尾酒摇酒器中，摇荡直至结霜后，倒入一高玻璃杯，加一捏盐和一捏辣椒，如喜好，可用一芹菜秆和一柠檬或甜橙薄片装饰（盛一杯）。

## Bloody Mary

- 4-5 ice cubes
- juice of 1/2 lemon
- 1/2 teaspoon horseradish sauce
- 2 drops Worcestershire sauce
- 1 drop Tabasco sauce
- 2 measures thick tomato juice
- 2 measures vodka salt and cayenne pepper

to decorate (optional)  
celery stick, with the leaves left on  
lemon or lime slice

There are many variations on this classic cocktail, invented in 1921 at Harry's Bar in Paris. Spicy or mild, naked or decorated, and the best vodka you can get hold of—although experts cannot agree which this is. Put the ice cubes into a cocktail shaker. Pour the lemon juice, horseradish sauce, Worcestershire sauce, Tabasco sauce, tomato juice and vodka over the ice. Shake until a frost forms. Pour into a tall glass, add a pinch of salt and a pinch of cayenne and decorate with a celery stick and a lemon or lime slice, if you like.

Serves 1



## 交换者 (Le Mans)

2~3 块冰 (击碎)

1 份橘香酒

1/2 份伏特加酒

苏打水

柠檬薄片

在高玻璃杯中加入碎冰, 倒入橘香酒和伏特加, 搅拌并在上部加上苏打水, 浮一柠檬薄片 (盛一杯)。

## Le Mans

2-3 cracked ice cubes

1 measure Cointreau

1/2 measure vodka

soda water

lemon slice, to  
decorate

Put the cracked ice into a tall glass. Add the Cointreau and vodka, stir and top up with soda water. Float the lemon slice on the top.

Serves 1