

Iconic Baltimore Beverages

Orange Crush, Crabby Bloody Mary, Black-Eyed Susan

Orange Crush

Ingredients

- 2 fluid ounces orange flavored vodka
- 1 fluid ounce triple sec
- 4 fluid ounces fresh crushed orange juice (about 2 oranges) No crusher? Squeeze baby squeeze!
- Splash of club soda or lemon lime soda if you want
- Ice as you like it
- A slice of orange



Pour ingredients over ice and garnish with an orange slice.

Easy-peasy! Makes 1 cocktail.

Crabby Bloody Mary

Ingredients

- 16 fluid ounces Spicy V8 tomato juice
- 4 fluid ounces of Vodka
- Juice of 1 lemon (about 4 tablespoons)
- Freshly ground pepper to taste
- 1 teaspoon Old Bay plus more for the rim
- 1/4 cup Maryland jumbo lump crab meat (optional)
- Celery stick and/or whatever garnish you feel like, or not



Mix V8, Vodka, lemon juice, pepper, and Old Bay in a pitcher.

Rub lemon around rim of glass and dip in Old Bay. [Kinda like making a margarita] Drop in the crab if using. Pour in mixture. Add ice and garnish as desired. Makes 3 servings

Black-Eyed Susan

Ingredients

1 cup pineapple juice	1 orange sliced thin	¼ cup Lady Ann white rum	2 cups club soda
½ cup orange juice	1 lemon sliced thin	¼ cup Sagamore Rye whiskey	¾ cup black rum
½ cup lemon juice	½ cup simple syrup	1tbs orange liqueur	



Stir together pineapple juice, orange juice, lemon juice, rum, whiskey, orange liqueur, and simple syrup to taste in a pitcher. Thinly slice the orange and lemon and add to pitcher. Refrigerate for about an hour or so.

Pour over ice (or not) and splash with club soda as desired. Top with a few teaspoons of the black rum but do not stir. This gives you the “black-eye.”

Making simple syrup is really simple. Combine 1/2 cup or sugar and 1/2 cup of water in a saucepan, Bring to a boil. Once sugar melts remove from heat and let cool in refrigerator until cold.

