

Mix Your Own Luck: Saint Patrick's Day Cocktail Recipes

By Beth Demmon

Photography by Evan Woods

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St. Patrick's Day is the day we party in the name of a religious icon. While a pint of Guinness is never a bad idea, a cocktail is an even sexier way to celebrate. To ensure that you have the best libations imaginable each March 16, Playboy curated the perfect Irish-inspired cocktails recipes from the experts for the green-tinted occasion.

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Whisk Me Away

by Leyla Javadov, [Cafe 21](#), San Diego, CA.

"This is a sexy, creamy and provocative cocktail with rich and decadent layers, complemented with a pop of citrus."

INGREDIENTS

- 1 oz. SLOW HAND Six Woods whiskey
- .5 oz. FRUITLAB orange liqueur
- 2 oz. Bailey's Irish Cream
- .5 caramel sauce
- Ginger cookie crumble
- Dried orange wheel (recipe below)

DIRECTIONS

Add all ingredients (besides orange wheel) in a bowl and mix. Garnish with orange wheel. To create orange wheel, thinly slice orange and place on a lined baking rack. Bake at 200 degrees for 20 minutes.



The Dream

by Yami Frye, [Bad Luck Bar](#), Detroit, MI.

"To evoke a feeling of nostalgia was easy with the Dream cocktail. With a taste of lightly sweetened milk at the end of a big bowl of cereal, one sip takes you back to a younger time while watching your favorite Saturday morning cartoons. The cinnamon infused Irish whiskey adds a layer of depth and complexity. Serve in a chilled mini milk bottle for maximum fun!"

INGREDIENTS

- 2 oz. Powers Irish whiskey infused with cinnamon (directions below)
- .5 oz. Honey syrup
- 1 oz. half & half infused with Cap'n Crunch cereal (directions below)
- 1 raw whole egg

DIRECTIONS

Combine ingredients in shaker without ice and shake. Add ice and shake hard for a second time. Strain into a chilled glass. To create cinnamon whiskey, add 3 hard cinnamon sticks to a bottle of whiskey. Lightly shake every so often. Strain after at least 24 hours. To create honey syrup, combine raw honey with equal parts by weight to hot water. Stir to combine and let cool. To create cereal half & half, fill a mason jar full with Cap'n Crunch cereal. Fill to top with half & half. Shake a few times over course of an hour and strain.

Sunburnt Irishman

by Ryan Andrews, [Havana 1920](#), San Diego, CA.

"The Sunburnt Irishman is a bright and reimagined take on the classic mojito. It's made with fresh pressed sugar cane juice and blood orange puree. There's a root beer note from the bitters, which complement the vanilla notes of the whiskey."

INGREDIENTS

- 2 oz. Jameson Caskmates
- Small pinch of fresh mint
- 1 oz. fresh lime juice
- 1 oz. blood orange puree
- 1/2 oz. Demerara syrup
- 1 oz. fresh sugar cane
- 4 dashes R&D Sarsaparilla bitters

DIRECTIONS

Combine ingredients, shake and serve over ice with a mint crown.

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