

MUSEUM OF FINE ARTS ST. PETE

Sloe Gin Fizz Recipe

Inspired by the Sloe Gin recipe in *The Alice B. Toklas Cook Book* (published in 1954), whip up a Sloe Gin Fizz (or fizzy mocktail!) to enjoy during the first part of our *Art of the Stage*: Curtain Call series, [The Art of Collaboration](#).

A prominent section of *Art of the Stage* is dedicated to the costumes and set designs created by artist Robert Indiana (American, 1928-2018) for the 1966 and 1976 productions of *The Mother of Us All*. The American opera chronicled the women's suffrage movement with a libretto by Gertrude Stein. Toklas was Stein's life partner, and Toklas wrote her 1954 cookbook as a type of memoir, with stories and recipes from rural France, Spain, and the United States.

Making your own Sloe Gin might not be realistic, but you can pick up sloe gin at a specialty store, or just use regular gin, for this fizzy drink. *For a mocktail version of this fizzy drink, simply exclude gin.* Here is the recipe for the **Sloe Gin Fizz**:

Ingredients:

1 1/2 oz Sloe gin (recipe on next page)

1 oz lemon juice

3/4 oz simple syrup

Club Soda

Garnish: lemon wedge, cherry

1. Add gin, lemon juice and simple syrup to a shaker with ice and shake.
2. Strain into a highball or Collins glass filled with fresh ice (ideally one extra large cube).
3. Top with Club Soda, and garnish with fruit. Enjoy!

Here is Toklas's delightful Sloe Gin recipe:

1. To each bottle of gin allow 1 pint sloes (Blackthorn, a flowering plant found in Europe) and 1/2 lb. rock candy (the clearer the better).
2. Prick the sloes with a fork (silver preferred).
3. Divide into bottles, and allow to stand for three months.
4. Strain, seal the cork and leave at least one year before drinking.

The longer the better – at seven years it's a dream.