



BLACK RUSSIAN

BACKGROUND

The Black Russian was created in 1949 by Belgian bartender Gustav Tops at the Hotel Metropol in Brussels. It was created for the then US Ambassador to Luxembourg and takes its name from the use of vodka as a stereotypical Russian spirit and the blackness of the coffee liqueur.

INGREDIENTS

1 Part	Absolut Vodka
½ Part	Kahlúa

GLASS

Old Fashioned

GARNISH

Cocktail Cherries

METHOD

1. Fill a glass with ice.
2. Add the vodka and the liqueur.
3. Stir to dilute and chill.
4. Top with ice.
5. Garnish with cocktail cherries.