

Canlis Southside Cocktail



Jim Maurer

Event: Family Wine Time Cooking Demonstrations – February 7, 2021

Inspired by: Canlis Community College

Seattle's [Canlis Restaurant](#) pivoted several times during the 2020 pandemic to keep their staff employed. One unique venture was [Canlis Community College](#) where they produced dozens of online lectures ranging from cooking, spirits, travel, Seattle history, aerobics with the Pacific Northwest Ballet, and more. Students enrolled for \$25, and they could purchase class ingredient boxes. All proceeds above expenses went to support of [FareStart](#). Close to 2000 students enrolled, and about 50 [videos](#) were created.

Head Bartender James MacWilliams demonstrated many of their classic cocktails. This is one of his favorites, the [Southside](#). This cocktail originated on the southside of Chicago and was supposedly favored by Al Capone and fellow gangsters who ran the southside in the 1920s.

Ingredients: (per person)

- 2 oz Gin (such as SIPSMITH London Dry Gin)
- $\frac{3}{4}$ oz Lime Juice (freshly squeezed)
- $\frac{1}{2}$ oz Rich Simple Syrup (see Notes)
- 6 Mint Leaves
- 1 Mint sprig for Garnish

Directions:

- Muddle the mint on the bottom of a shaker
- Add plenty of ice
- Shake until chilled (about 10 to 15 seconds)
- Strain into a cocktail glass
- Garnish with a sprig of mint



Notes:

Use plenty of ice to avoid diluting the drink.

Make Simple Syrup by heating one part sugar to one part water by volume until almost boiling; then stir until all the sugar is dissolved. Cool and keep in the refrigerator.

James MacWilliams prefers Rich Simple Syrup, which is made with two parts granulated sugar and one part water. Prepare as for Simple Syrup. Let it set until the liquid clarifies. It is important to not overcook the syrup because the sucrose will break into fructose and glucose, which will add an odd taste to the drink. Once half ounce of Rich Simple Syrup is equivalent to a tablespoon of sugar.