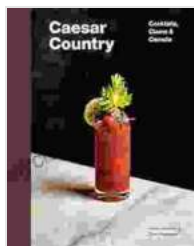


Caesar Country: Cocktails, Clams, and Canada's Signature Drink



The Caesar cocktail, also known as a Bloody Caesar or Clamato Caesar, is Canada's national cocktail. It is a refreshing and savory drink that is perfect for any occasion, from backyard barbecues to sophisticated cocktail

parties. This guide will provide you with everything you need to know about the Caesar cocktail, including its history, ingredients, and variations.



Caesar Country: Cocktails, Clams & Canada

by Aaron Harowitz

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History of the Caesar Cocktail

Although the exact origins of the Caesar cocktail are unknown, it is generally believed to have been created in Calgary, Alberta, in the early 1960s. The most popular story attributes the invention of the drink to Walter Chell, a bartender at the Calgary Inn. Chell was experimenting with a new type of clam juice when he added it to a vodka and tomato juice cocktail. The result was a hit with customers, and the Caesar cocktail was born.

The Caesar cocktail quickly became popular across Canada and has since become a national symbol. It is often served at Canadian sporting events, festivals, and other special occasions.

Ingredients of the Caesar Cocktail

The classic Caesar cocktail is made with the following ingredients:

- Vodka
- Clamato juice
- Tomato juice
- Horseradish
- Worcestershire sauce
- Hot sauce
- Black pepper
- Celery salt
- Lime wedge

The proportions of each ingredient can be adjusted to taste. Some people prefer a spicier Caesar, while others prefer it to be more mild. You can also add other ingredients to your Caesar, such as bacon, olives, or pickles.

How to Make a Caesar Cocktail

Making a Caesar cocktail is easy. Simply combine the ingredients in a glass over ice and stir until well combined. Garnish with a lime wedge and celery stick.

Here are the step-by-step instructions:

1. Fill a highball glass with ice.
2. Add 1.5 ounces of vodka to the glass.
3. Add 4 ounces of Clamato juice to the glass.

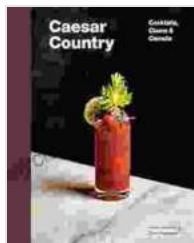
4. Add 2 ounces of tomato juice to the glass.
5. Add 1 teaspoon of horseradish to the glass.
6. Add 1 teaspoon of Worcestershire sauce to the glass.
7. Add a few drops of hot sauce to the glass.
8. Add a pinch of black pepper to the glass.
9. Add a pinch of celery salt to the glass.
10. Stir until well combined.
11. Garnish with a lime wedge and celery stick.

Variations on the Caesar Cocktail

There are many variations on the classic Caesar cocktail. Some popular variations include:

- **The Bloody Caesar:** This variation is made with tomato juice instead of Clamato juice. It is a more traditional Bloody Mary.
- **The Michelada Caesar:** This variation is made with beer instead of vodka. It is a refreshing and flavorful drink that is perfect for a hot day.
- **The Clamato Cooler:** This variation is made with Clamato juice, vodka, and lime juice. It is a light and refreshing drink that is perfect for a summer party.
- **The Dirty Caesar:** This variation is made with Clamato juice, vodka, and dill pickles. It is a savory and flavorful drink that is perfect for a tailgate party.

The Caesar cocktail is a delicious and refreshing drink that is perfect for any occasion. It is easy to make and can be customized to your own taste. So next time you are looking for a unique and flavorful cocktail, give the Caesar a try.



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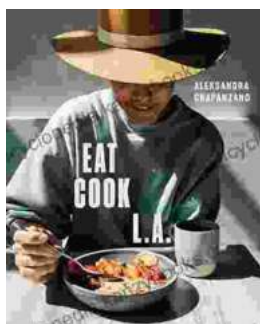
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