

I'm not a bot



Azalea cocktail masters

The Azalea is the Masters' signature cocktail masters.com The Masters — and Augusta National — have long been associated with the course's famous azaleas. Thousands of the white and pink-hued blooms frame the iconic 13th green, and the flowers can also be found on Nos. 6 and 16, and along the paved walkway separating the second and eighth fairways. Given the azalea's abundance, it makes sense that the signature cocktail of the Masters would be named after the azalea too. The pink libation has traditionally been served with vodka or gin as the base spirit, which is then blended with a mix of pineapple juice, lemon juice and grenadine. Love the famous Azalea cocktail? Here are 5 other floral-inspired drinks with major flavor By: Jessica Marksbury As with all cocktails, the best way to make an Azalea is, of course, your way, but for anyone wondering how close their personal recipe is to the one served on Magnolia Lane, last year, we received a definitive answer when Augusta National released its official Azalea cocktail recipe on Pinterest (handle: @masterstournament). And the recipe contained a surprising omission: no pineapple juice! Instead, the Augusta National way to make the drink replaces the pineapple and lemon with lemonade. A revelation! Demand for the cocktail continues to grow, as this year, a limited-edition Azalea-making kit was released alongside Augusta's annual "Taste of the Masters" kits, and it sold out almost immediately. The kit contained cups, coasters, stirrers, a jigger and a bottle of pre-made Azalea cocktail mix. The listed ingredients for the cocktail mix included sugar, water, lemon juice concentrate, grenadine syrup, lemonade flavor, citric acid, potassium sorbate (preservative), sodium benzoate (preservative), orange blossom flavor, natural red color, and sodium citrate. Alas, with the kits sold out for the year, Azalea aficionados will have to mix their own versions according to Augusta's recipe. Check out the official measurements below: Ingredients—Ice-1.25 oz vodka-5 oz lemonade-0.5 oz grenadine-Cherry and lemon wheel garnish The recipe doesn't specify whether or not the mixture should be shaken or stirred, so we'll leave that up to personal preference. Just make sure to pair one with another Augusta staple: pimento cheese. Cheers! A good flailing through the cobwebs of antiquity is required to locate the embers of early school days and rote indoctrination to religion, but at this holiest time of the year they glow sufficiently to once again renew my faith. The catechism rings true yet. What happened on Good Friday? The 10-shot rule was established for the cut at the Masters, sister, and we celebrate it still. What happened on Holy Saturday? Somebody, maybe Raymond Floyd because he was kind of a dude, first called it "Moving Day at Augusta," and we celebrate it still, sister. What happened on Easter Sunday? Nothing yet, sister, but according to the prophet Jenkins, Arnold Palmer so loves the world that he will send his son, Jack Nicklaus, to save our wretched souls. We'll treat him badly at first, of course, because people suck. But on a future Easter Sunday, he shall rise again and shoot 30 on the back nine to win his sixth green jacket. [Thwack! of ruler on desk] Do not say "suck!" Yes, sister. Life is replete with traditions like the historically accurate and Vatican-verified oral tradition shared above and the green jacket, which was renamed in honor of Nicklaus. (It was originally known as "the green upper-body garment with lapels that will get you laughed out of any place other than Augusta National.") Other dimming but still kicking memories of this time of year include visiting a butcher called Swiacki in the section of Philly known as Port Richmond, which is the ancestral home of my lot. These visits, with my grandfather Walt, who was born in 1890 in Poland (Prussia at the time), were to secure the traditional crown jewel of Easter celebrations in our family — yards of kielbasa measured in arm lengths, slashed free with a knife and coiled into brown paper for safe passage. The blood-red Transfusion cocktail helps shape the kind of memories that make life more joyful. By: Michael Corcoran The smoked meat was prepped to meet its doom in a large pot of boiling water and upon extraction left a steaming pond accented by bobbing lily pads of fat globules. Long after Walt passed on, I started another tradition with my father: After the kielbasa was ready, I would ladle a few scoops of the heated liquid grease into a snifter and offer him an aperitif of Kielboisier (pronounced to the tune of Courvoisier). Thusly was born a signature drink never drunk by even the most desperate drunk. It's impossible to know whether we invent special occasions and events so we can drink, or we like to drink as part of celebrating traditions, but who cares so long as there are drinks enough for everyone. What's undeniable is that to varying degrees we identify specific drinks with specific events or moments in life — champagne with New Year's and winning things in general, mint juleps with the first Saturday in May, a Pimm's Cup at Wimbledon and so on. The mint julep is what can safely be called a true signature drink — at the shindig for Kentucky Derby winners, the state's governor offers up a toast using a sterling julep cup, and the cocktail's history with the event dates back to the 19th century. Masters week is golf's clubbiest bit of merrymaking and includes no small amount of tipping. There is not a drink or cocktail universally associated with the club or the tournament, however. Patrons with basic tickets have access to beer at concession stands but no hooch. For those with Willy Wonka golden tickets and friends in green jackets, a sit on the veranda outside the clubhouse or a trip to Berckmans Place will include the opportunity to knock back a few Azaleas, the unofficial signature cocktail for seven days at Augusta National. A man in green I know informs me that you generally don't see folks drinking Azaleas at the club other than during the Masters, so it isn't exactly a mainstay. Nevertheless, the Azalea has qualities that recommend it for your home consumption when you tune in this month — it's tasty, it goes down easy, its colors scream "Oh glorious spring!" and, best of all, it ranks among the most malleable of cocktails. Mess with a martini too much and it's not a martini at all. Get too cute with a Manhattan and next thing you know you're drinking a Newark. The Azalea, bless its heart, was made for tinkering. It's impossible to know whether we invent special occasions and events so we can drink, or we like to drink as part of celebrating traditions. Some mixers and shakers posit that the Azalea was conceived as a gin-based drink. I can't argue the point — I'll just observe that most gin-based professionals of my acquaintance don't muck about with fruit juice. If you want some firepower in your Azalea, go for the gin. Vodka will result in a smoother experience, but you should make it in your own image. The mass-produced version available at the Masters seems to be a lot of ice, a shot or two of vodka, lemonade to near the brim and enough grenadine to change the hue. I mixed up a few different Azalea recipes and poured them down Corknolia Lane (my drinkhole). The Masters' version would be my choice for a session, but were I having just one or two, I'd opt for the more nuanced recipe described above. In the second half of my at-home taste test, I had a deep conversation with Hamilton, our newish pug (RIP Churchill), about religion and the whole god-dog thing. He hinted that his faith revolves around a saliva-covered tennis ball, then cocked his head and stared at me a bit. It was a sign to make another drink, I deduced. After a few sips, I thought about my departed cousin Jimmy Dooley, who squeezed more laughs out of life than anyone ever. A priest once admonished Jimmy, who was Port Richmond through and through, for his wayward pursuits and fondness for drink. "Father," said Jimmy, "all the things you call sinning are the highlights of my life." -Pour 2 oz good vodka (or gin if you prefer), 2 oz pineapple juice, 1 oz lemon juice (not lemonade) and a spoonful of grenadine into a cocktail shaker filled with ice. -Shake, shake, shake, then pour through a strainer into a tall glass filled halfway with rocks. -Note: A lemon garnish on your Azalea is lovely. Just don't use actual azalea leaves — they're highly toxic. View Product View Product View Product The Masters Tournament revealed its official Azalea cocktail recipe. Pinterest: Masters Tournament Google the recipe for the famous Azalea — the beloved cocktail of the Masters — and you'll get a few different variations, most of which include the following: vodka or gin, pineapple juice, lemon juice and grenadine. Whatever ratio you opt to use, the result is an inviting pink-hued beverage. Garnished with a fresh lemon wheel, it's spring-cocktail perfection. As with all cocktails, the best way to enjoy them is your way, but if you prefer to do things by Augusta National's book, we now have a definitive answer to the question of how to make an Azalea the same way to folks on Magnolia Lane do. The Masters Tournament has its own Pinterest page with all sorts of delightful, tournament-themed content: patron fashion inspo, Masters Dinner menus, concessions photos and its official Azalea recipe. Cocktail enthusiasts may be surprised by a glaring omission — there's no pineapple juice in Augusta National's Azalea. It's azalea season with these limited-edition Dormie Golf headcovers By: Josh Berhow Instead, the official recipe calls for lemonade. The tournament's signature cocktail is touted as "an Augusta National specialty," that "tastes like spring is in the air and is the perfect addition to your at-home watch party." Ready to make on for yourself, the Augusta-National way? Check out the official recipe below. Ingredients: Michelin-star chef says the Masters' famous pimento-cheese sandwich can't be improved By: Josh Sens -Ice-1.25 oz vodka-5 oz lemonade-0.5 oz grenadine-Cherry and lemon wheel garnish The description doesn't specify whether or not the mixture should be shaken or stirred, so we'll leave that up to personal preference. Make sure to pair one with another Augusta staple: pimento cheese. Cheers! The Azalea, the "Augusta National specialty" known as the signature cocktail of the Masters, has been replicated by food blogs and amateur mixologists around the world. But thanks to the Masters' official Pinterest page, which posts lifestyle content surrounding the tournament, we now know how to make the cocktail the right way. The Azalea cocktail gets its name from the species of plant most commonly found at Augusta National. Azalea is also the name of hole 13 at the course. You may like The famous drink is described by the Masters as a cocktail that "tastes like spring is in the air and is the perfect addition to your at-home watch party". It is known for being sweet, tangy and refreshing. But contrary to many recipes found online, the official ingredients list for the Azalea doesn't include pineapple juice at all, which could come as a surprise to many. The simple recipe actually calls for the use of lemonade instead. Another common misconception is that the Azalea is a gin-based drink, but the official Masters recipe uses vodka. Grenadine, a sweet and tart syrup, and a cherry and orange slice for garnish, along with ice, are the only other ingredients in the recipe. One thing missing from the recipe, however, is whether the drink should be shaken or stirred — so that will ultimately come down to personal preference. Subscribe to the Golf Monthly newsletter to stay up to date with all the latest tour news, equipment news, reviews, head-to-heads and buyer's guides from our team of experienced experts. When paired with a DIY pimento cheese, another famous Augusta staple from the Masters concessions menu, it could be the perfect complement to a long day on the couch watching the Masters with friends. Try the recipe for the cocktail below, and of course, always drink responsibly. Official Masters recipe for the Azalea cocktail Ice 2.75 oz of vodka 5 oz of lemonade 0.5 oz of grenadine Garnish with cherry and orange slice