

= BLT cocktail =

A BLT cocktail is a cocktail made out of the contents of a BLT sandwich , (bacon , lettuce and tomato) , blended together with vodka . Variants on the drink include utilizing bacon vodka instead of traditional vodka , substituting liquor for lettuce , incorporating bacon salt , or including cucumber flavored vodka .

The drink gained popularity in the United States in 2009 . Varieties of the beverage were served in regions including Colorado , Florida , Maine , Massachusetts , Missouri , Oregon , and Virginia . It has also achieved notice in Canada and the United Kingdom .

Frank Bruni , the chief restaurant critic for The New York Times , gave a favorable review in 2007 to a BLT cocktail made by chef Gordon Ramsay . An Associated Press review in 2009 of the BLT cocktail made by mixologist Todd Thrasher of Alexandria , Virginia described it as " a drink full of mind @-@ bending , taste bud @-@ tingling turns " . Food critics have given the beverage favorable reviews in The Boston Globe , The Times of London , and the Toronto , Canada @-@ based newspaper The Globe and Mail .

= = History = =

In 2007 , Frank Bruni , the chief restaurant critic for The New York Times , favorably reviewed a BLT cocktail made by chef Gordon Ramsay . The Oregonian reported in July 2009 that in an establishment in Oregon called the Gilt Club , mixologists coated the rim of the glass the BLT cocktail is served in with salt combined with crushed bacon . A variety of the BLT cocktail was invented in Aspen , Colorado and gained notice in August 2009 . A different version was invented in Alexandria , Virginia and was popularized through coverage in August 2009 in the Associated Press . A 2010 report by the Omaha World @-@ Herald noted that a version of the drink made in Omaha , Nebraska substituted liquor in the acronym " BLT " instead of lettuce .

The Bulletin noted that a 2011 edition of the drink produced in Oregon was made with bacon vodka manufactured on site at the restaurant The Blacksmith . A report by The Sarasota Herald @-@ Tribune in April 2012 observed that a variety on the cocktail made by mixologist Paul Yeomans in Florida was concocted utilizing bacon salt and tomato water , infused with cucumber vodka . This version was a favorite selection among customers at The Table Creekside in Sarasota , Florida . The Food Network recommended additional ingredients including lemon juice , bourbon , Worcestershire sauce , and horseradish .

= = Analysis = =

In an August 2009 article for The Globe and Mail , Sarah Boesveld noted it was too difficult for individuals to make bacon vodka at home , and instead recommended they utilize bacon salt to make their own BLT cocktails or Blood Mary drinks with bacon . In a 2009 restaurant review by the Associated Press , they described the BLT cocktail made by mixologist Todd Thrasher of Alexandria , Virginia as , " a drink full of mind @-@ bending , taste bud @-@ tingling turns . A huge ice cube , made with lettuce water , anchors a glass rimmed with bacon salt . Clear tomato water and bacon @-@ infused vodka are mixed and poured over the lettuce cube . " Metromix called this edition of the beverage , " a zesty mix of bacon @-@ infused vodka , tomato water and iceberg lettuce ice " . Woman 's Day magazine featured the concoction by Todd Thrasher in its article on " the most outrageous drinks " in the United States .

The drink was served in 2010 as part " Gastro art event " recommended by The Times . The newspaper compared the beverage to " the minimalism of Rothko " . The Willamette Week reviewed the Gilt Club in Portland , Oregon in 2011 , and chose the BLT cocktail as part of its " Ideal Meal " feature . Bintliff 's in Ogunquit , Maine served the beverage in 2012 to Amy K. Anderson of Maine Magazine , who commented , " The BLT cocktail has a wood smoke flavor that makes for very easy sipping . " In October 2012 , Nilina Mason @-@ Campbell of Société Perrier characterized the BLT cocktail served at the establishment Wildwood in northwest Portland , Oregon as one of the

highlights of its menu . The Daily Mail highlighted the beverage in a March 2013 article about increased use of garnish and featured it in a list of " Top Five Craziest Cocktails " .