

Title:

The History of The Irish Coffee

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Summary:

The Port of Foynes was a busy air traffic point between Europe and United States in the 1930s and 1940s, carrying a diverse range of people from refugees and Royal members

Keywords:

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Article Body:

The Port of Foynes was a busy air traffic point between Europe and United States in the 1930s and 1940s, carrying a diverse range of people from refugees and Royal members. It was the winter of 1934, the flight from Foynes left to New York in extremely bad weather that eventually caused the flight to return. Chef Joe Sheridan working at the restaurant in the terminal building offered tired passengers the coffee drink mixed with a quality Irish whiskey. One American passenger asked if that's Brazilian coffee, and the chef answered, "that's Irish coffee."

In 1952 Jack Koeppler, owner of Buena Vista in San Francisco brought the Irish Coffee recipe back to the United States and made it famous. Every year, the Foynes Flying Boat Museum holds an Irish Coffee Festival in August. The festival has the world's best Irish Coffee making competition.

The Original Irish Coffee

Joe, Sheridan, Foynes Flying Boat Museum

Cream - Rich as an Irish Brogue

Coffee- Strong as Friendly Hand

Sugar - Sweet as the tongue of a Rouge

Irish Whiskey - smooth as the Wit of the Land

In a warm stemmed whiskey goblet, pour one jigger of Jameson Irish whiskey. Add one spoon of brown sugar and fill with strong black coffee within one inch of brim. Stir to dissolve the sugar and top off with whipped cream, slightly aerated by pouring it over the back of a spoon. Do not stir after adding the

cream as the true flavor is obtained by drinking the hot coffee and Irish whiskey through the cream.

The Classic Irish Coffee

- 2 oz Jameson Irish Whiskey
- 2 teaspoons brown sugar
- 5 - 6 oz freshly brewed strong black coffee

Stir thoroughly and top off with a layer of heavy whipping cream, poured gently over the back of a spoon.