

Perfect recipes to celebrate patio season, including a bacon and Timbit topped Caesar

Rita DeMontis

Published:
May 17, 2017

Updated:
May 17, 2017 11:21 AM EDT

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Raise a toast today – it's National Caesar Day! This Canadian celebration falls every year on the Thursday before the May long weekend.

Word is the first Caesar was created by Walter Chell at the Calgary Inn which is now The Keg Steakhouse & Bar located at 4th Avenue inside the Westin Hotel. Having been officially named Canada's National Cocktail by Parliament in 2009, National Caesar Day is a day that celebrates a moment in Canada's culture.

And Canadians love their Caesar – Research from Mott's shows Canadians consumed more than 398 million Calamto Caesars last year and we suspect those numbers are going to nudge up this weekend – and during Canada's sesquicentennial.

Just recently Canadian actor and comedian Dan Levy, of Schitt's Creek fame put out a call to all Canadians to create a special Caesar in honour of Canada's 150th. Levy received over 8,000 suggestions from coast-to-coast – and the winner is Kasandra Parke-Wilson from Narol, Manitoba. Levy chose Kasandra's Don't Go Bacon My Heart cocktail because "I like bacon. I like puns. And I never claimed to have discerning taste. I'm very much looking forward to drinking a few Caesars and celebrating National Caesar Day with Kasandra on May 18th."

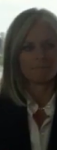
Kasandra and a guest will be flying to Toronto to meet Levy and toast this iconic Canadian drink.

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What was Parke-Wilson's motivation for her drink? "Dan's signature maple bacon seemed to be the main feature of his Caesar, so I thought he'd appreciate a funny bacon joke. I am a big fan of Dan's; I watch Schitt's Creek and he plays my favourite character. I cannot wait to meet him and toast Caesars together," says Parke-Wilson.

For more details, check out [CaesarsWithDan.ca](#). And enjoy the winning cocktail:

DON'T GO BACON MY HEART

- 1 oz.(30 mL) vodka
- 4 generous dashes of Worcestershire sauce
- 4 generous dashes of hot sauce
- 1/4 oz. (7.5 mL) green olive juice
- 1 tsp. (5mL) white horseradish
- 3 pinches of truffle salt
- 4 grinds cracked pepper
- Mott's Clamato Extra Spicy and Pickled Bean Cocktail (half and half)
- Garnish: Two strips of maple bacon (baked in the oven until crispy), one mini egg slider, two tater tots and a cruller doughnut hole

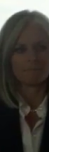
Rim a highball glass with juice from a lemon wedge & celery salt, fill glass halfway with ice and add ingredients in order listed above. Squeeze lemon wedge into glass, stir well, place bacon on top of glass and use a skewer to attach garnishes for placement on bacon.

Serves 1.

May 2-4 weekend's coming up and an ice cold refreshing beer always comes to mind, to go with the goods fired up on the grill. Something about al fresco eating makes everything taste better. You can also consider cocktails on the patio, too. Here's a selection perfect for the season, and drink ideas to carry you through the upcoming summer months!

MAPLE COLADA

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1 oz. (2 Tbsp./30mL) Cabot Trail Maple Cream
1 oz. (2 Tbsp./30mL) spiced rum
1/2 oz. (1 Tbsp./15mL) Malibu Coconut flavored rum (or favourite rum)
6 oz. (3/4 cup/175mL) pineapple juice
Orange slices, optional

Pour ingredients into a shaker and shake hard; serve over ice in a tall glass, garnish with orange slices and paper umbrella.

Serves 2.

THE OLD-FASHIONED

A Cuban twist on an old-school classic. Recipe courtesy Havana Club 7 Year Old Rum

1 brown sugar cube
4-6 dashes Angostura bitters
1 1/2 oz. (3 Tbsp./45mL) favourite rum
Orange, for garnish

Place brown sugar cube in a mixing glass and add dashes of Angostura bitters. Muddle together. Add rum, and stir with ice. Pour into a rocks glass over fresh ice. Garnish with orange twist.

Serves 1.

NORTHERN-SOUTHERN HOSPITALITY

This cocktail hails from North Carolina, and the Revival 1869 Drinkery, a new craft-cocktail and whiskey experience in the heart of downtown Clayton, NC. Mixologist Zach Thomas created this drink as a tribute to Canada – his Canadian heritage includes grandparents from Toronto and his dad who hails from Montreal. "My father was born in Canada and the majority of my knowledge of the beautiful country that his family calls home are from stories they have told me," says Zach of his drink that he's aptly named to help with Canada's 150th celebrations!

Check out Revival1869.com for more details.

1 1/2 oz. (3 Tbsp./45mL) Buffalo Trace White Dog* or favourite whiskey
1/2 oz. (15mL) Canadian Club 80
1 oz. (1 Tbsp./15mL) Madeira fortified wine or Port
2 dashes bitters (black walnut bitters recommended)
4 drops salt water
Orange zest

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Serves 1.

*Buffalo Trace White Dog is an unaged whiskey distilled using traditional methods – clear with just a hit of sweet corn. Also known as moonshine. Check out [Buffalotracedistillery.com/brands/white-dog](https://buffalotracedistillery.com/brands/white-dog) for more history.

CAMPARI ORANGE

Eye-catching and refreshing, love the bold red look, perfect for the upcoming long weekend.

Adapted from a recipe courtesy Campari (Campari.com)

- 1 Tbsp. (15ml) Campari
- 1/4 cup (60mL) orange juice
- 2 Tbsp. (30mL) tangerine juice
- 1 tsp. (5mL) lemon juice
- Orange slice

Pour ingredients into tall glass filled with ice. Garnish with orange slice.

Serves 1.

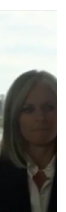
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