

Freedom Fries 2.0 (White Ukrainian) >5-Ways

Yield: 2 serves | **Prep:** 2 min | **Cook:** 2 min | **Source:** thestranger.online

A bar in Washington, D.C., is forgoing the cocktail's classic name in favour of "White Ukrainian" and renaming its Moscow Mules with "Kyiv Mules."

The governors of Ohio, New Hampshire, Pennsylvania, and Utah have halted the sale of Russian vodka in state-run liquor stores.

Canadian liquor stores have done the same. In England, a town is trying to stop performances of a ballet company with "Russian" in the name.

Ingredients

Version The First:

- 85 g vodka (salted [k]aramel)
- 57 g Kahlúa
- 57 g coffee
- 1 Ice
- 28 g cream (single or double)
- 1 Caramel sauce

Version The Second:

- 1 Ice
- 113 g Kahlúa
- 113 g vodka
- 113 g cream (double)

Version The Third:

- 120 ml vodka
- 60 ml Kahlúa
- 60 ml cream (single)
- 1 Nutmeg (freshly grated)



Instructions

1. Version One: Combine the vodka, Kahlúa, coffee and ice in a cocktail shaker, leave for 1 minute then shake well.
2. Pour over ice. Add the cream and top with the caramel sauce.
3. Version Two: Fill a heavy bottomed glass with ice. Pour Kahlúa and vodka into the glass. Pour double cream over the top and serve.
4. Version Three: Combine the vodka, coffee liqueur and ice cubes in a cocktail shaker. Shake well and strain into an ice-filled short tumbler. Lightly beat the single cream until just frothy and pour onto the drink over the back of a spoon, to help make it float.
5. Top with a dusting of freshly grated nutmeg. The cream will mix through the cocktail as you drink it.
6. Other Variants: Colorado Bulldog: A Colorado Bulldog is a variation of the Black Russian that is comprised of equal parts vodka, Kahlua and Cream which is then poured over ice and topped with Cola.
7. Black Magic: A Black Magic cocktail is similar to the Black Russian as well. It's made by combining 1 oz of vodka and Kahlua and 1/3 oz of lemon juice served over ice.
8. Brown Russian: The Brown Russian is a variation that comprises equal parts vodka, creme de cacao, cream and chocolate syrup.