



# COCKTAILS

bon appétit

# Rhubarb-Fennel Gin Cocktail

SERVINGS: 8

DAVE MULLER &amp; LANA PORCELLO OUTERLANDS, SAN FRANCISCO, CA



**IF IT GROWS TOGETHER, IT GOES TOGETHER: SWEET AND SOUR FROM THE RHUBARB AND HERBACEOUS FROM THE FENNEL, THIS DRINK IS PURE HARMONY.**

## INGREDIENTS

**1/4** FENNEL BULB, UNTRIMMED, COARSELY CHOPPED

**1 375-ML** BOTTLE DRY VERMOUTH (PREFERABLY DOLIN)

**1 LARGE** RHUBARB STALK, THINLY SLICED, PLUS MORE, SHAVED, FOR SERVING

**1/2 CUP** SUGAR

**3/4 CUP** FRESH LEMON JUICE

**3/4 CUP** GIN (PREFERABLY FORDS)

## DIRECTIONS

COMBINE FENNEL AND VERMOUTH IN A GLASS CONTAINER (SAVE VERMOUTH BOTTLE). COVER AND CHILL 2 DAYS. STRAIN THROUGH A FINE-MESH SIEVE BACK INTO BOTTLE.

BRING RHUBARB, SUGAR, AND  $\frac{1}{2}$  CUP WATER TO A GENTLE SIMMER IN A SMALL SAUCEPAN OVER MEDIUM HEAT AND COOK UNTIL MIXTURE IS PINK AND SLIGHTLY SYRUPY, 14–16 MINUTES. LET COOL, THEN TRANSFER TO A BLENDER AND PURÉE UNTIL SMOOTH (YOU SHOULD HAVE ABOUT  $\frac{1}{2}$  CUP RHUBARB PURÉE).

COMBINE 12 OZ. FENNEL-INFUSED VERMOUTH, RHUBARB PURÉE, LEMON JUICE, GIN, AND 2 CUPS ICE IN A LARGE PITCHER. STIR UNTIL COLD. POUR COCKTAIL INTO ICE-FILLED OLD-FASHIONED GLASSES AND GARNISH WITH SHAVED RHUBARB.

**DO AHEAD:** VERMOUTH CAN BE INFUSED AND RHUBARB PURÉE CAN BE MADE 1 WEEK AHEAD; COVER AND CHILL SEPARATELY.

JULY 17

# Varadero Cooler

SERVINGS: 8-12

RECIPE BY NICK DETRICH CANE &amp; TABLE, NEW ORLEANS, LA



SUPER-SWEET PINEAPPLE? YOU MAY NOT NEED ALL OF THE SUGAR FOR THIS PUNCH RECIPE.

## INGREDIENTS

1 750-ML BOTTLE BACARDÍ SUPERIOR RUM

1½ CUPS FRESH PINEAPPLE JUICE

1½ CUPS FRESH RUBY RED GRAPEFRUIT JUICE

¾ CUP (OR MORE) SUGAR

1 750-ML BOTTLE CHILLED SPARKLING ROSÉ

4-6 PINEAPPLES (OPTIONAL)

GRAPEFRUIT WEDGES (FOR SERVING)

## DIRECTIONS

WHISK RUM, PINEAPPLE JUICE, GRAPEFRUIT JUICE, AND SUGAR IN A PITCHER OR LARGE BOWL UNTIL SUGAR IS DISSOLVED. CHILL UNTIL COLD, AT LEAST 1 HOUR AND UP TO 4 HOURS. STIR IN ROSÉ. TASTE AND ADD MORE SUGAR, IF DESIRED.

IF USING PINEAPPLES, CUT OFF FRONDS AND SET ASIDE FOR SERVING. CUT A ¼"-THICK SLICE OFF THE BOTTOMS AND TOPS SO THEY WILL SIT UPRIGHT AND WON'T WOBBLE. CUT PINEAPPLES IN HALF CROSSWISE. WORKING WITH 1 HALF AT A TIME, USE A PARING KNIFE TO CUT AWAY FLESH ½" FROM SKIN. USING A LARGE METAL SPOON, SCOOP OUT FLESH, BEING CAREFUL NOT TO PIERCE THE SKIN. SAVE FLESH FOR ANOTHER USE.

LADLE PUNCH INTO ICE-FILLED PINEAPPLE HALVES OR ROCKS GLASSES AND GARNISH EACH WITH A COUPLE OF PINEAPPLE LEAVES, IF USING, AND A GRAPEFRUIT WEDGE.

# Aperol-Kombucha Cocktail

SERVINGS: 8

RECIPE BY ALISON ROMAN



THINK OF THIS COCKTAIL RECIPE AS A MORE BOOZY, MORE DELICIOUS,  
AND JUST AS PRETTY APEROL SPRITZ.

## INGREDIENTS

**2 CUPS** GIN, TEQUILA, OR MEZCAL

**1½ CUPS** APEROL

**1** 16-OUNCE BOTTLE CHILLED KOMBUCHA,  
PREFERABLY GINGER OR LEMON FLAVORED

**4** 12-OUNCE CANS CHILLED CLUB SODA

**2** TANGERINES OR ORANGES, HALVED  
THROUGH STEM ENDS, THINLY SLICED

## DIRECTIONS

COMBINE GIN, APEROL, AND KOMBUCHA IN A LARGE PITCHER OR GLASS JAR AND STIR WELL.

TO MAKE EACH COCKTAIL, FILL A SMALL GLASS WITH ICE AND POUR IN GIN MIXTURE TO COME UP HALFWAY. TOP OFF WITH CLUB SODA AND FINISH WITH A FEW DASHES OF BITTERS AND A TANGERINE SLICE OR 2.

# Cran Royale

SERVINGS: 4

RECIPE BY TALIA BAIOCCHI



A HOMEMADE CRANBERRY SIMPLE SYRUP PUTS THIS SPARKLING COCKTAIL RECIPE INTO FANCY PARTY-WORTHY STATUS.  
USE LEFTOVER CAMPARI TO MAKE YOUR VERY OWN NEGRONI OR AMERICANO.

## INGREDIENTS

### CRANBERRY-THYME SYRUP

- 6 SPRIGS THYME
- 1 CUP FRESH OR FROZEN CRANBERRIES
- 1/4 CUP SUGAR

### ASSEMBLY

- 2 OZ FRESH LEMON JUICE
- 1 OZ CAMPARI
- 12 OZ CHAMPAGNE OR DRY SPARKLING WINE
- FRESH CRANBERRIES (FOR SERVING)

## DIRECTIONS

### CRANBERRY-THYME SYRUP

COOK THYME, CRANBERRIES, SUGAR, AND 1/4 CUP WATER IN A SMALL SAUCEPAN OVER LOW, SWIRLING PAN OCCASIONALLY, JUST UNTIL SUGAR IS DISSOLVED AND CRANBERRIES HAVE RELEASED THEIR COLOR, 12–15 MINUTES (DO NOT REDUCE LIQUID). STRAIN THROUGH A FINE-MESH SIEVE INTO A HEATPROOF BOWL OR MEASURING CUP AND LET COOL (YOU SHOULD HAVE 4 OZ.).

**DO AHEAD:** SYRUP CAN BE MADE 2 WEEKS AHEAD. COVER AND CHILL.

### ASSEMBLY

FOR EACH COCKTAIL, COMBINE 1 OZ CRANBERRY-THYME SYRUP, 1/2 OZ LEMON JUICE, AND 1/4 OZ CAMPARI IN AN ICE-FILLED COCKTAIL SHAKER. COVER AND SHAKE VIGOROUSLY UNTIL THE OUTSIDE OF SHAKER IS VERY COLD, ABOUT 20 SECONDS. STRAIN INTO A CHILLED COUPE GLASS AND TOP WITH 3 OZ CHAMPAGNE; GARNISH WITH 3 CRANBERRIES ON A SKEWER.

JUN 17

# Beer's Knees

SERVINGS: 1

RECIPE BY TRISTAN WILLEY



(FRONT AND CENTER, THIRD FROM LEFT, IN THE PHOTO ABOVE.) BE SURE TO COMPLETELY DISSOLVE THE HONEY BEFORE ADDING THE ICE SINCE IT WILL CLUMP AND GO NOWHERE ONCE COLD.

## INGREDIENTS

- 1¼ OZ GIN**
- ¾ OZ FRESH LEMON JUICE**
- 1½ TSP HONEY**
- 8 OZ CHILLED PILSNER**
- DASH OF ANGOSTURA BITTERS (OPTIONAL)**
- LEMON SLICE (FOR SERVING)**

## DIRECTIONS

VIGOROUSLY STIR GIN, LEMON JUICE, AND HONEY IN A PINT GLASS UNTIL HONEY IS DISSOLVED. FILL GLASS PARTWAY WITH ICE. TOP WITH BEER AND STIR GENTLY TO COMBINE. TOP WITH BITTERS, IF USING, AND GARNISH WITH A LEMON SLICE.

JUN  
16

# Frosé (Frozen Rosé)

SERVINGS: 4~6

RECIPE BY RICK MARTINEZ



CHOOSE A FULL-FLAVORED, FULL-BODIED, DARK-COLORED ROSÉ FOR FREEZING. IT WILL LOSE SOME OF ITS COLOR AND WILL BE A BIT DILUTED AFTER FREEZING AND BLENDING; YOU WANT SOMETHING THAT CAN HOLD ITS OWN.

## INGREDIENTS

1 750 ML BOTTLE HEARTY, BOLD ROSÉ (SUCH AS A PINOT NOIR OR MERLOT ROSÉ)

½ CUP SUGAR

8 OZ STRAWBERRIES, HULLED, QUARTERED

2½ OZ FRESH LEMON JUICE

## DIRECTIONS

POUR ROSÉ INTO A 13X9" PAN AND FREEZE UNTIL ALMOST SOLID (IT WON'T COMPLETELY SOLIDIFY DUE TO THE ALCOHOL), AT LEAST 6 HOURS.

MEANWHILE, BRING SUGAR AND ½ CUP WATER TO A BOIL IN A MEDIUM SAUCEPAN; COOK, STIRRING CONSTANTLY, UNTIL SUGAR DISSOLVES, ABOUT 3 MINUTES. ADD STRAWBERRIES, REMOVE FROM HEAT, AND LET SIT 30 MINUTES TO INFUSE SYRUP WITH STRAWBERRY FLAVOR. STRAIN THROUGH A FINE-MESH SIEVE INTO A SMALL BOWL (DO NOT PRESS ON SOLIDS); COVER AND CHILL UNTIL COLD, ABOUT 30 MINUTES.

SCRAPE ROSÉ INTO A BLENDER. ADD LEMON JUICE, 3½ OUNCES STRAWBERRY SYRUP, AND 1 CUP CRUSHED ICE AND PURÉE UNTIL SMOOTH. TRANSFER BLENDER JAR TO FREEZER AND FREEZE UNTIL FROSÉ IS THICKENED (AIM FOR MILKSHAKE CONSISTENCY), 25–35 MINUTES.

BLEND AGAIN UNTIL FROSÉ IS SLUSHY. DIVIDE AMONG GLASSES.

**DO AHEAD:** ROSÉ CAN BE FROZEN 1 WEEK AHEAD.

# Sparkling Tarragon Gin Lemonade

SERVINGS: 6

RECIPE BY ALISON ROMAN



Muddling extracts essential oils to deliver maximum herb impact. Tarragon flavors the boozy lemonade here, but basil makes an excellent sub.

## INGREDIENTS

**10** LARGE SPRIGS TARRAGON

**2** LEMONS, THINLY SLICED

**2 TBSP** SUGAR

**¾ CUP** GIN

**¾ CUP** ST-GERMAIN (ELDERFLOWER LIQUEUR)

**⅓ CUP** FRESH LEMON JUICE

**1** 12-OUNCE CAN CLUB SODA

## DIRECTIONS

Muddle tarragon sprigs, lemon slices, and sugar in a large pitcher. Add gin, St-Germain, lemon juice, and club soda. Add ice and stir to combine. Serve over ice.