



daniel's dish



An orchid frozen in ice makes a stunning garnish for a White Cosmopolitan.

What to Serve

When it comes to the cocktail hour, I like spreads and dips with drinks. Among my favorite after-five snacks is a tapenade made of pitted green olives ground together with garlic and olive oil to taste (you can use a blender to do the job). It is wonderful on slices of a toasted baguette. Equally appealing is a tartare of raw or lightly cured poached whitefish such as black bass that has been chopped and combined with minced green apple, mayonnaise, a jalapeño pepper, chives, lemon juice, and lime zest. Serve the mixture with a plate of rice crackers on the side. *D.B.*



Seasonal ingredients such as cranberries, green apples, and cinnamon sticks give festive cocktails a fresh twist.

a gun used in WWI. What makes this different from the classic combination of Champagne, lemon juice, and gin is the addition of rose syrup. Cheers!

WHITE COSMOPOLITAN

- 2 oz. Absolut vodka
- 1 oz. St. Germain liqueur
- ½ oz. lime juice
- 1 oz. white cranberry juice

Shake the ingredients together with ice and strain into a chilled martini glass. Serves 1.

CRAN-APPLE CRUSH

- 1 tsp. light-brown sugar
- ½ oz. simple syrup (equal parts sugar and water, heated until sugar is dissolved, then chilled)
- ½ oz. lime juice
- 9 fresh cranberries
- 2 oz. infused Absolut vodka (see following recipe)
- 2 thin slices of green apple

Muddle brown sugar, syrup, lime juice, and 6 cranberries, and place in a shaker. Add the infused vodka. Shake with ice and strain the liquid into a double old-fashioned glass filled with ice. Garnish with apple slices and 3 cranberries. Serves 1.

Infused vodka

- 1 liter of Absolut vodka
- 3 whole cloves
- 6 star anises
- ½ cinnamon stick
- 10 green cardamoms

Cook the vodka and all of the spices in a double boiler for 10 minutes over medium-high heat. Cover with plastic film and let cool to room temperature. Store in the refrigerator.

ROSE ROYALE

- 1 oz. Hendrick's gin
- ½ oz. rose syrup
- ½ oz. fresh lemon juice
- 2 oz. Champagne
- 1 red rose petal

Shake together the gin, rose syrup, and lemon juice. Strain into a Champagne glass and top with Champagne. Garnish with a rose petal. Serves 1.