



**Cosmo Weekend**  
**Living**

# The Sexiest Sips This Fall

Enticing cocktails are just the thing to serve on a crisp November evening. Here, five recipes from top bar chefs.

<p><b>Pear-faction</b></p> <p>Dash of Pernod ¼ c. pear juice 1 t. simple syrup ½ c. dry sparkling white wine 1 slice of pear</p> <p>Swirl the Pernod in a glass, then dump it. Mix juice and syrup in a shaker with ice. Strain into glass. Add wine, and garnish with pear.</p> <p><b>SOURCE:</b> Dierdra Hoekin, at Osteria Pane e Salute, Woodstock, Vermont</p>	<p><b>Agave Stinger</b></p> <p>1 oz. honey 2 oz. tequila 1 oz. fresh lime juice 2 dashes of bitters Splash of soda</p> <p>Heat the honey on low. Once it's dark amber, remove from heat. Mix everything but the soda in a shaker. Serve over ice. Top with soda.</p> <p><b>SOURCE:</b> Alex Fathalla, at Commerce, New York City</p>	<p><b>Pink Eye</b></p> <p>½ lemon, in wedges 1½ oz. vodka ½ oz. triple sec Splash of simple syrup ¼ oz. Chambord black raspberry liqueur</p> <p>Muddle lemon. Mix all but Chambord in a shaker with ice. Shake then strain into a sugar-rimmed glass. Pour Chambord down the side of the glass.</p> <p><b>SOURCE:</b> John Hawkey, at Cyclops, Seattle</p>	<p><b>Remember Last Summer</b></p> <p>1½ oz. Absolut Vanilla liqueur 1½ oz. strawberry liqueur 1 oz. pineapple juice ½ oz. coconut cream Shredded coconut</p> <p>Mix all ingredients except shredded coconut in a shaker with ice, and shake well. Strain into a glass. Garnish with coconut.</p> <p><b>SOURCE:</b> Paulina Szafranski, at Monarch, Denver</p>	<p><b>The Delancey</b></p> <p>¾ oz. pomegranate juice ¼ oz. St-Germain elderflower liqueur (available at liquor stores) Prosecco</p> <p>Mix together the juice and liqueur, and pour into a champagne flute, then top with Prosecco.</p> <p><b>SOURCE:</b> Richard H. Friedberg, at Allen and Delancey, New York City</p>
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PHOTO: NANCY STANLEY. (FROM LEFT) BOB BATH AND BEYOND, JACOBUKAWYND.COM, GRACIOUS HOME, GROCERIESANDMORE.COM, BOB BATH AND BEYOND. GROOMING: NANCY STANLEY. (FROM LEFT) BOB BATH AND BEYOND, JACOBUKAWYND.COM, GRACIOUS HOME, GROCERIESANDMORE.COM, BOB BATH AND BEYOND.

