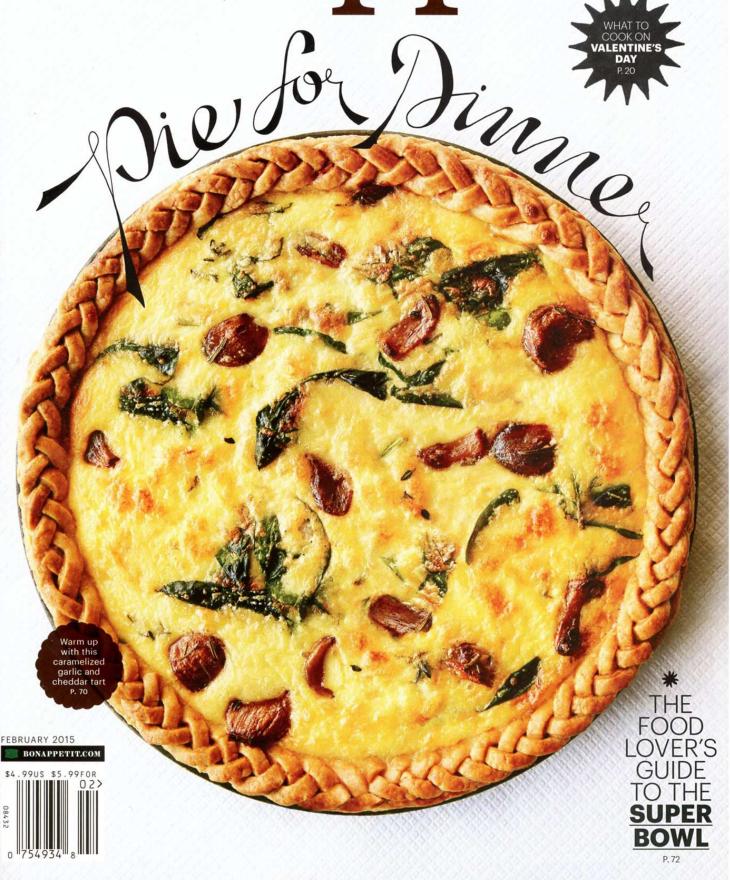
bon appétit





The Super Bowl just screams been (must be the ads talking). But which one? Go with easy-drinking cans from craft breweries, like these picks from Christian DeBenedetti of Wolves & People Farmhouse Brewery. Most important: Keep it plentiful.

Narragansett Lager

Narragansett Brewing Co., Mikkeller, Denmark Providence, RI "A tangy take "Throwback 'pre-Prohibition'-style that's a lot more lager (i.e., with lemony than corn added) that most light beers satisfies taste buds you've tasted. without overdoing it on the hops.

5 2 Shift Pale Lager **Bitter American**

New Belgium, Fort Collins, CO

"The makers of

many experimental

brews nail it with

this citrusy lager."

Bikini Beer Evil Twin,

Hinnerup, Denmark

"A sort of stripped-

down India Pale Ale,

this is a grapefruity

and surprisingly

complex low-

alcohol brew."

21st Amendment, Berkeley, CA This session-style American pale ale is 4.4% alcohol-byvolume, with just

329 Days of

Golden Road Brewing, Los Angeles "It's crisp, bright, and supremely chuggable."

Keeper **American Pils**

on German Pilsner Read: refreshing."

the right amount of bitter hoppiness."

Sun Lager



If you've got room in your fridge for beer, you didn't make enough food. So lay down a towel in your living room, plop down a cooler, and try to keep track of how many you've had.

0000

XX

XX

Illegal.

ouch!





Sure, it's a school night, but you know what? It's a party, which is why I'm going with this spicy grapefruit cocktail. Bonus: Over time, the ice dilutes the drink, so you can keep sipping well into the fourth quarter. At least that's what I'm telling myself. - Claire Saffitz, associate food editor

Spicy Bourbon-Citrus Cocktail

Combine 5 Fresno chiles, halved lengthwise, and one 750 ml bottle bourbon in a pitcher; let stand 30 minutes. Fish out chiles and add 1% cups dry vermouth, 1¼ cups fresh grapefruit juice. 1 cup fresh lime juice, and 1 cup simple syrup; chill until cold. Add a few lime wheels and a whole chile to pitcher just before serving. Serve in rocks glasses filled with ice.

DO AHEAD: Cocktail can be mixed 3 hours ahead. Keep chilled. Makes 16

