

# FOOD & WINE

JUNE 2012

## BEST NEW GRILLING RECIPES

*from easy make-ahead dishes  
to amazing party ideas*

*Best grilling tools & techniques*

*How to find great  
wines under \$15*

Balsamic-marinated  
flank steak and a  
Portuguese red wine  
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plus  
Summer's  
biggest  
cocktail  
trends

\$10,000  
dream  
kitchen  
giveaway

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## FIRE AND ICE

To add savory notes and complexity to cocktails, American mixologists are experimenting with smoky ingredients, using everything from wood smoke-infused ice to tobacco-laced syrup.

### RECIPE

### kentucky special

At The Woodsman Tavern in Portland, Oregon, mixologist Evan Zimmerman infuses cherry liqueur with the smoked tea Lapsang souchong.



⌚ ACTIVE: 10 MIN; TOTAL: 45 MIN  
MAKES 1 DRINK

- 1 Lapsang souchong tea bag
- 6 ounces Heering Cherry Liqueur
- Ice
- 1½ ounces bourbon
- 1 dash of Angostura bitters
- 2 brandied cherries skewered on a pick, flaky sea salt and 1 lemon twist, for garnish

1. In a glass, steep the tea bag in the Heering for 30 minutes. Press excess liquid from the tea bag and discard.
  2. Fill a pint glass with ice. Add the bourbon, bitters and ½ ounce of the infused Heering; stir well. Strain into an ice-filled rocks glass. Dust the skewered cherries with salt. Garnish with the cherries and lemon twist.
- MAKE AHEAD** The leftover infused Heering can be stored at room temperature for up to 1 month.

### Smoky Sources

#### SYRUP

In Brooklyn, a smoked simple syrup flavors an old-fashioned at *The Brooklyn Star*. [thebrooklynstar.com](http://thebrooklynstar.com).

#### CHIPOTLES

The tequila-based Antigua drink at Oxford, Mississippi's *Snackbar* uses agave syrup infused with chipotles (smoked jalapeños). [citygroceryonline.com](http://citygroceryonline.com).

#### PEATY SCOTCH

The Smoke on the Water cocktail at Jose Andres's *Bar Centro* in Los Angeles literally smokes, thanks to a blast of liquid nitrogen; its smoky flavor comes from a spritz of Islay Scotch. [thebazaar.com](http://thebazaar.com).

#### FRUIT & NUTS

For its bourbon-laced Smoked Pear drink, Miami Beach's *Yardbird Southern Table & Bar* adds smoked-pear puree and a smoked-almond rim. [runchickenrun.com](http://runchickenrun.com).

#### ICE

Bartender (and furniture maker) Todd Maul smokes ice over liqueur-soaked wood chips for the sidecar-like Frank-O drink at *Clio* in Boston. [cliorestaurant.com](http://cliorestaurant.com).

#### TOBACCO

At *Father's Office* in Los Angeles, bartenders use both mezcal and tobacco-infused syrup to flavor the Oaxacan Fizz. [fathersoffice.com](http://fathersoffice.com).



1

#### TEXTURED

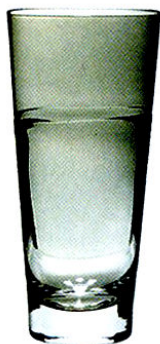
Kim Seybert's highball glass is embossed with a reptilian stippled surface. \$80 for 4; [kimseybert.com](http://kimseybert.com).



2

#### FACETED

Sugahara's gem-like Ginette glass is handmade near Tokyo. \$33; [dandelionsf.com](http://dandelionsf.com).



3

#### SLENDER

The Sugahara Duo tumbler is made from two glasses that are fused together. \$41; [dandelionsf.com](http://dandelionsf.com).



4

#### STOUT

Stefanie Hering's crystal Source glass is mouth-blown in Germany. \$145; [tableartonline.com](http://tableartonline.com).



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#### LONG-STEMMED

This glass from France's Saint-Louis has an Art Deco silhouette. \$265; [barneys.com](http://barneys.com). —Suzie Myers

## GLASSWARE GOES UP IN SMOKE