

food
network

magazine



INA'S
PASTA
SOUP



ALEX'S
HOMEMADE
CANNOLI



JEFF'S
MEATBALL
PARMESAN

101
RECIPES!

The Italian

Issue

**PASTA
NIGHT!**

**12 GREAT
GO-TO SAUCES**

Easy Appetizers

- SALAMI FLATBREAD
- POLENTA BITES
- CHEESY RICE BALLS

**Slow-Cooker
CHICKEN
CACCIATORE**



GIADA'S LEMON SPAGHETTI



Yesssss!
TIRAMISU LAYER CAKE



Know It All:

NEGRONI

When Italy's Count Negroni first stirred together gin, Campari and vermouth in 1919, he never could have predicted the craze that would follow nearly 100 years later. The drink was pretty obscure until the recent cocktail culture brought attention to it, but today the Negroni is a fixture on trendy cocktail menus across the country—both in its classic form and in fun new creations. Oddly enough, we might have Starbucks to thank for the resurgence: The folks at Campari link the growing interest in their bitter product to Americans' increased tolerance for strong coffee.

What is Campari?

- Campari is an *amaro* (Italian for "bitter") made with herbs, fruit, alcohol and water.
- The proof changes by location. In the United States, Campari is the weakest at 24 percent alcohol; Brazil's is the strongest at 28.5 percent.
- All of the world's Campari comes from one factory in Milan, and the red coloring is a trade secret. Until 2006, it came from carmine, an extract derived from beetles, but fluctuations in supply led makers to replace it with a new dye.



CLASSIC NEGRONI

- 1 part gin
- 1 part Campari
- 1 part sweet vermouth
- Orange twist, for garnish

Stir the gin, Campari and vermouth in a cocktail shaker with ice. Strain into an ice-filled rocks glass; garnish with an orange twist.



FIRED UP

Many bartenders finish a Negroni with a flamed orange peel. Hold a lighted match a few inches above the cocktail; squeeze a piece of orange peel over the flame, then drop it into the drink. The flame caramelizes the peel's essential oils, giving the drink a complex flavor.



Neo-gronis

Here's how American bartenders are updating the classic.

CARBONATED NEGRONI

This Negroni gets its fizz from a few quick blasts of CO₂. Pop open a bottle at New York City's Mr. Purple.



WHITE NEGRONI

Suze (a French liqueur) is substituted for Campari to make a Negroni that's lighter in color and flavor. This one is from Thoroughbred Club in Charleston, SC.



BARREL-AGED NEGRONI

A big batch of the prepared cocktail is aged in an oak barrel, resulting in a woody flavor. Try it at Temple Bar in Cambridge, MA.



FROZEN NEGRONI

Blending a Negroni with ice turns it into a boozy slushy, like this one from Café Henri in New Orleans.



CLASSIC NEGRONI AND ORANGE PEEL: JON PATERSON/STUDIO D; FOOD STYLING: JAMIE KIMM