

THE LOUNGE

perfecting the cocktail

Food & Wine Cocktails 2009 (out in May) is the ultimate drinks directory, with over 150 recipes and our spirits taste-test winners. Here, a peek.

Strawberry-Lemon Mojitos

MAKES 4 DRINKS

- 8 lemon wedges
- 4 strawberries, plus 2 halved strawberries, for garnish
- 24 mint leaves, plus 4 mint sprigs, for garnish (optional)
- Ice cubes plus crushed ice
- 8 ounces gold or aged rum
- 3 ounces fresh lemon juice
- 2 ounces prepared sugarcane syrup or agave nectar

In a cocktail shaker, muddle the lemon wedges with the whole strawberries and mint leaves. Add ice and the rum, lemon juice and sugarcane syrup; shake well. Strain into crushed ice-filled highball glasses. Garnish with the berry halves and mint sprigs.



Strawberries sweeten these mojitos from Joaquin Simo of NYC's Death & Co.

spirits taste-test winners

GIN	<p>BEST VALUE Beefeater Crafted from the original 1820 recipe. \$22</p> 	<p>BEST HIGH-END Junipero From Anchor Brewing's distillery. \$32</p>
	<p>BEST FOR NOVICES Bombay Sapphire Fresh and clean-tasting. \$25</p>	<p>BEST ALL-PURPOSE Plymouth From England's oldest distillery. \$30</p>
VODKA	<p>BEST VALUE Smirnoff One of liquor's best price-quality ratios. \$13</p> 	<p>BEST HIGH-END Grey Goose Distilled in Cognac, France. \$30</p>
	<p>BEST NEW Prairie Organic Made of corn from Minnesota farm co-ops. \$25</p>	<p>BEST ALL-PURPOSE Stolichnaya Rationed to Soviet soldiers during World War II. \$22</p>
RUM	<p>BEST LIGHT 10 Cane Aromatic, with notes of fruit and toffee. \$35</p>	<p>BEST DARK Gosling's Black Seal Bermuda's oldest business. \$20</p> 
	<p>BEST AGED Ron Zacapa 23-Year-Old Beautiful and honey-inflected. \$45</p>	<p>BEST RHUM AGRICOLE Neisson Réserve Spéciale Aged for up to 10 years. \$67</p>
WHISKEY	<p>BEST VALUE BOURBON Bulleit Created in the 1800s by a Kentucky tavern-keeper. \$36</p> 	<p>BEST BLENDED SCOTCH WHISKEY Black Bottle Good peatiness. \$23</p>
	<p>BEST VALUE RYE Wild Turkey Rye By 55-year veteran Jimmy Russell. \$20</p>	<p>BEST SINGLE-MALT SCOTCH WHISKEY The Macallan Rich and malty. \$50</p>

Food & Wine Cocktails 2009

features classics and innovations from gifted mixologists like NYC's Joaquin Simo, who created recipes for the Latin-drinks chapter. For more information, go to foodandwine.com/books.

