

SAN DIEGO HOME/GARDEN

LIFESTYLES®

17th Annual BATHS OF THE YEAR



Curves Along Sunset Cliffs
Blending Styles in Escondido
The Garden *That Rocks*

MASTERS KITCHEN AND COCKTAIL



Surfer in Panama and The Rye Knot

Do James Bond one better by shaking and stirring at your next soirée. Cocktail auteur Cervantes Magaña created this pair of sophisticated recipes for Masters Kitchen and Cocktail, the hip rendezvous on the edge of downtown Oceanside. The Surfer in Panama's liqueurs may not reside in your bar cabinet at present; but given the suave finish they lend, you'll be glad to have them in stock. The rum-based allspice dram that brightens The Rye Knot suggests multiple uses besides in this cocktail, such as in a chic bread pudding.

Surfer in Panama

1 oz. Ed Hamilton rum
1 oz. Meletti anise liqueur
1/2 oz. Luxardo maraschino cherry liqueur
3/4 oz. lime juice
3/4 oz. pineapple juice
2 dashes Angostura bitters
Ice cubes and cracked ice as needed

Fill a Collins glass with cracked ice. Fill a shaker with ice cubes, add drink ingredients, shake well and pour into the glass.

The Rye Knot

1 1/2 oz. Rittenhouse rye whiskey
1/2 oz. allspice dram
3/4 oz. lemon juice
3/4 oz. honey syrup (combine equal amounts honey and water and stir thoroughly)
Five dashes of Angostura bitters
Ice cubes
Nutmeg shavings for garnish*

Fill a double-rocks glass with ice. Fill a shaker with ice. Add all ingredients except nutmeg and stir vigorously with a bar spoon, at least 30 times. Pour into the glass and garnish with nutmeg.

To make shavings, run a paring knife over a nutmeg. ♦