

COCKTAILS

from APERITIVO *and* ENTERTAINING IN THE COUNTRY

APERITIVO

BELLINI

INGREDIENTS:

3 ounces dry Prosecco, chilled
1 ounce cold white peach puree
(fresh or frozen and defrosted)

FRESH WHITE PEACH PUREE:

(Makes about 4 ounces)

1 pound ripe white peaches
1 teaspoon fresh lemon juice
Simple syrup as needed, up to 2 tablespoons

Peel and core the peaches, then cut them into chunks. Pass through a food mill and collect the peach pulp in a bowl. Transfer the pulp to a fine-mesh sieve and force the pulp through using the back of a spoon, pressing on the solids to release the juices. Stir in the lemon juice to prevent browning. If your peach puree is tart, sweeten it with simple syrup to taste. Cover and refrigerate for up to a day. Stir before using.

INSTRUCTIONS:

Pour the Prosecco into a well-chilled Champagne flute. Add the peach puree and stir gently to blend.

NOTE:

When making Bellinis for a group, prepare a pitcher just as your guests begin to arrive. Mix 1 cup cold white peach puree with a chilled bottle of Prosecco.

POSTO PUNCH

Non-Alcoholic

INGREDIENTS:

1 cardamom seed
3 teaspoons sugar
1 ounce fresh lemon juice
2 ounces pure pomegranate juice, chilled
2 ounces apple juice, chilled
1 sprig fresh rosemary

INSTRUCTIONS:

Crush the cardamom seed with the sugar in a mortar and pestle. In a cocktail shaker, combine the cardamom sugar with the lemon, pomegranate, and apple juices and shake well. Pour into a rocks glass filled with 3 or 4 ice cubes and garnish with the rosemary.

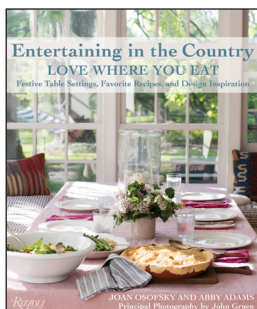
ENTERTAINING IN THE COUNTRY

THANXMAS COCKTAIL

Makes 1 cocktail

2 ounces vodka
2 ounces Campari
2 ounces Sanpellegrino-brand Pompelmo
(or another good-quality grapefruit soda)
1 thin orange slice

Combine the vodka, Campari, and Pompelmo in a tall glass filled with plenty of ice cubes. Garnish with the orange slice.



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