

The

Sexiest Cocktails

OTTOMS
UP!

THERE ARE AT LEAST THREE WAYS to sexy-up a drink. Crude is not one. So forget about drinks like the Orgasm, a cream-and liqueur-based cocktail, which had its time in vogue for its obvious reference and appearance. That's just so uncool that it's no longer part of the official International Bartenders Association (IBA) cocktails. Ditto for Screaming Orgasm, Multiple Orgasm and similar plays on this drink.

On the other hand, red lingerie, red lips and red drinks are sensuous partners. Campari's bright red-orange colour makes it a bartender's favourite choice for romantic occasion drinks. Raspberry, cherry, cassis, cranberry and other red berry liqueurs and juices also do the trick in a cocktail.

Chocolate bonbons, chocolate body paint and chocolate drinks are another way to passion. Good chocolate releases serotonin – a feel-good hormone – into the blood stream. Chocolate spirits, such as Patron XO Cafe Dark Cocoa, Godiva Chocolate Liqueur, Mozart Black Chocolate, Criollo Chocolate Raspberry Truffle and Crème de Cacao are used to make many great chocolate-flavoured cocktails. However, and reader discretion advised here, Hot Anal Sex, the cocktail made with brown crème de cacao, Frangelico and cranberry, will not make this sexy list. Ordering it is just too vulgar.

A bubbly – Champagne if you can afford it – is the third way to sex up an evening. The bubbles are not only attractive, but they may help alcohol enter the bloodstream faster for a quicker high. Champagne cocktails abound, and the best for romance combine the fizz with red. The Pink Champagne Cocktail served at the Hôtel de Cap for the Cannes Film Festival

combines one teaspoon of brandy, one teaspoon of Grand Marnier and five ounces of pink Champagne poured over an Angostura-soaked sugar cube. But for me, the simple classic Kir Royale, which combines champagne with an ounce or so of cassis liqueur (I recommend Lejay Cassis), is the tops.

I asked two top Toronto bartenders for their favourite romantic cocktail recipes. Dave Mitton, co-owner and resident bartender at the Harbord Room, is also president of the Ontario chapter of the Canadian Professional Bartenders Association. He suggested four cocktails – all delicious. I picked Bitter Sweet Symphony and Lady in Red as the two for this top five list.

Frankie Solarik is a pioneer of progressive and contemporary cocktails in Canada and one of the top mixologists in the nation. At his innovative bar, BarChef (co-owned with Brent VanderVeen), he serves the sensuous tasting, smoky mysterious Vanilla and Hickory-Smoked Manhattan. It tastes like a campfire marshmallow and comes under a dome filled with smoke. I put this up with the best of best for sexy drinks, but no one would make this at home. You need a blowtorch, hickory chunks, a glass bell jar, a pedestal, vanilla-infused brandy, hickory-smoked syrup, your own cherry vanilla infusion and more. There's a reason this cocktail costs \$45 at BarChef.

Featured here are two of his less elaborate but no less delicious romantic recipes: Amaro Rose and The Gala.

And, finally, my personal pick, Silk Stocking, a throwback cocktail to the time when dessert martinis were the rage. *Cin cin.*

—Margaret Swaine ▶

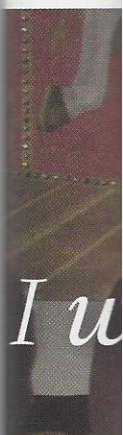
BITTER SWEET SYMPHONY

The combo of bitter and sweet from the Campari and the Cynar (made from artichoke and 12 other herbs and plants), the floral savoury sweet of Carpano Bianco (white wine based with ginger, cloves, chamomile, hyssop and more) and the aromatic gin makes a wonderful symphony on the palate.

- 1 oz Plymouth gin
- 1 oz Campari

- 1 oz Carpano Bianco
- ½ oz Cynar
- Orange zest
- Ice cubes

Combine all ingredients in a mixing glass. Add ice so mixing glass is ¾ full and stir about 15 to 18 times. Strain over one large cube of ice in glass. Squeeze orange zest across the drink and pour into an old-fashioned glass. Rub the zest around the inside. Garnish with the zest. ▶

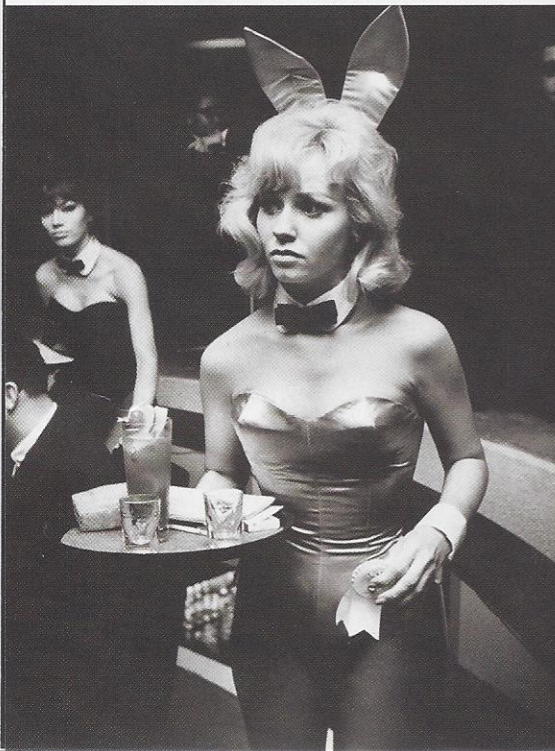


LADY IN RED

This tart, honeyed and luscious cocktail is perfect for warming the body and soul. Campari can have a bite to it, but the honey, citrus, and touch of salt with shaking the spirit smoothes it out perfectly.

- 1 egg white
- 1 ½ oz Campari
- ¾ oz fresh lemon juice
- ½ oz fresh blood orange juice
- ½ oz rosemary/honey syrup
- Pinch sea salt
- Ice
- Sprig rosemary

Dry shake the egg white alone in a cocktail shaker until it emulsifies, 7 or 8 seconds. Add Campari, juices, syrup and salt; dry shake for 5 to 6 seconds. Add ice and shake hard until well blended and chilled, 5 to 6 seconds. Fine strain into chilled coupe glass. Serve straight up. Garnish with a sprig of rosemary. ►



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Living

AMARO ROSE

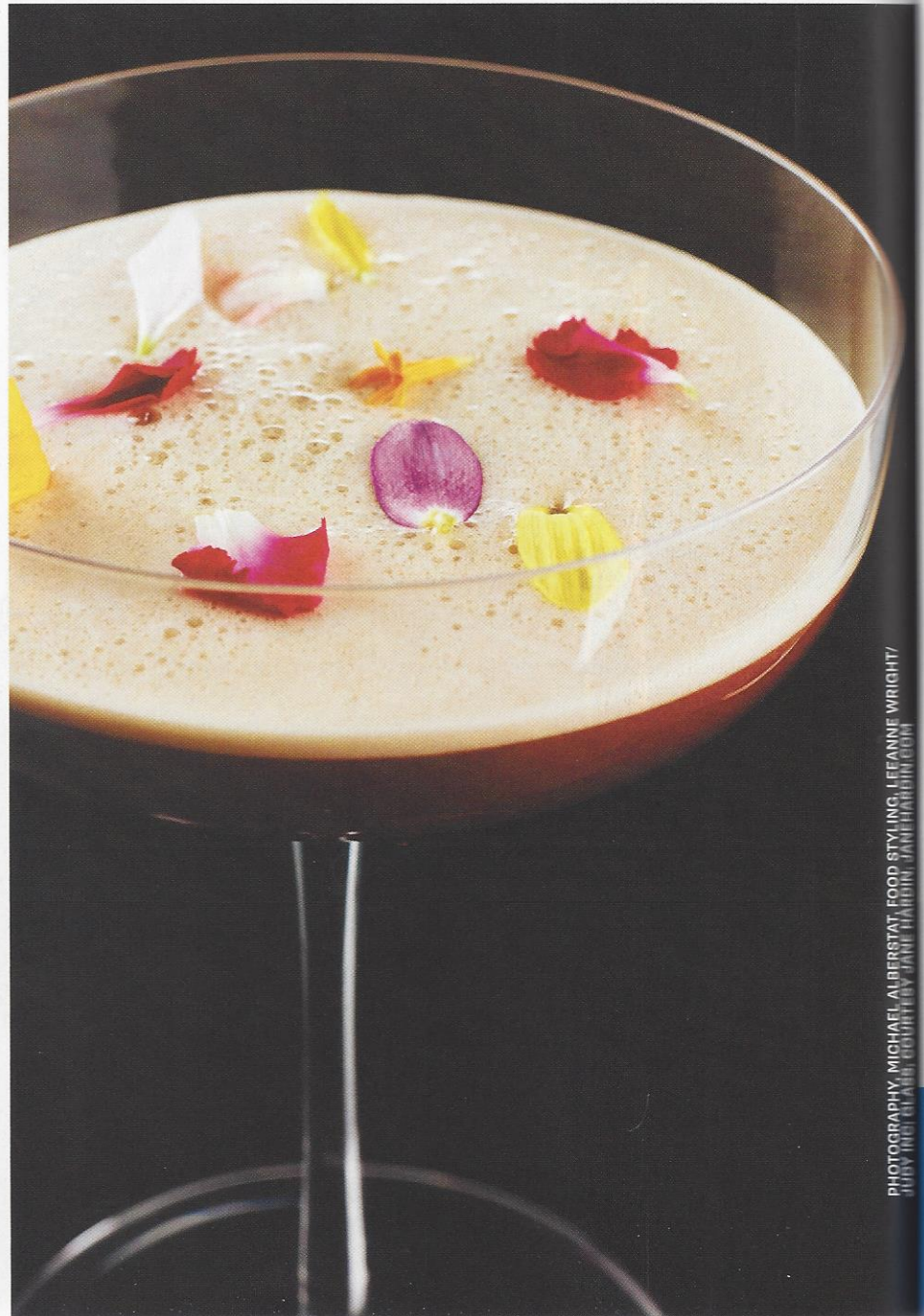
The Amaro Rose calls for rosewater, and roses always evoke romance. It has a wonderful dark spice note with the amaro (Averna is a good brand of amaro to use in cocktails) as the base spirit with a nice light mouthfeel and lingering finish of orange from the Campari.

- 1 oz Vanilla Syrup (recipe right)
- 1 ½ oz amaro (Averna for example)
- ½ oz rosewater
- ¾ oz fresh lemon juice

- ½ oz Campari
- 1 egg white

Vanilla Syrup In a pot, bring 1 litre water, 500 ml sugar and 3 caps (¾ oz) vanilla to a boil; reduce heat and simmer for 10 minutes. (You'll have lots left for future drinks.) Let cool to room temperature.

In cocktail shaker, combine syrup, amaro, rosewater, juice, Campari and egg white; add ice, shake and fine strain into a coupe glass. Garnish with edible flower petals. ▶



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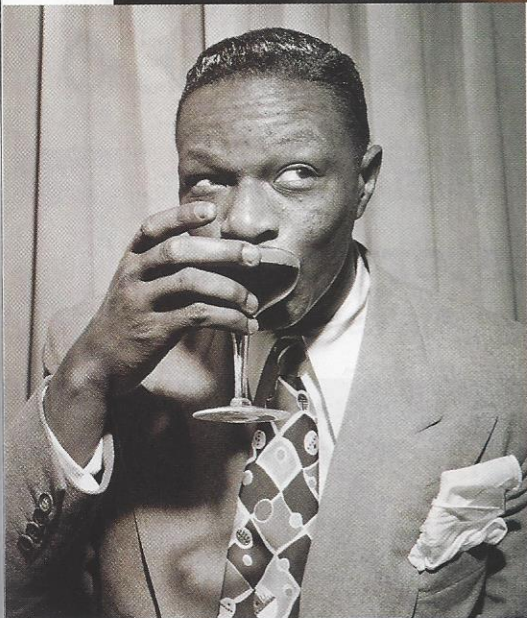


SILK STOCKING

Creamy and fruity, with the sweetness of Chambord (French black raspberry liqueur), a punch of tequila and a hit of chocolate, it's easy to make and lip-smacking good.

- 1 ½ oz reposado tequila
- ½ oz Chambord
- ½ oz crème de cacao
- ½ oz cream

In a cocktail shaker filled with ice, combine ingredients. Shake well. ▶



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PHOTOGRAPHY: MICHAEL ALBERT; STYLING: LEEANNE WHEATLEY/JOY
AND LISA LAURENCE/THE LIFE OF A PARTY; HAIR: TONY GARDNER



THE GALA

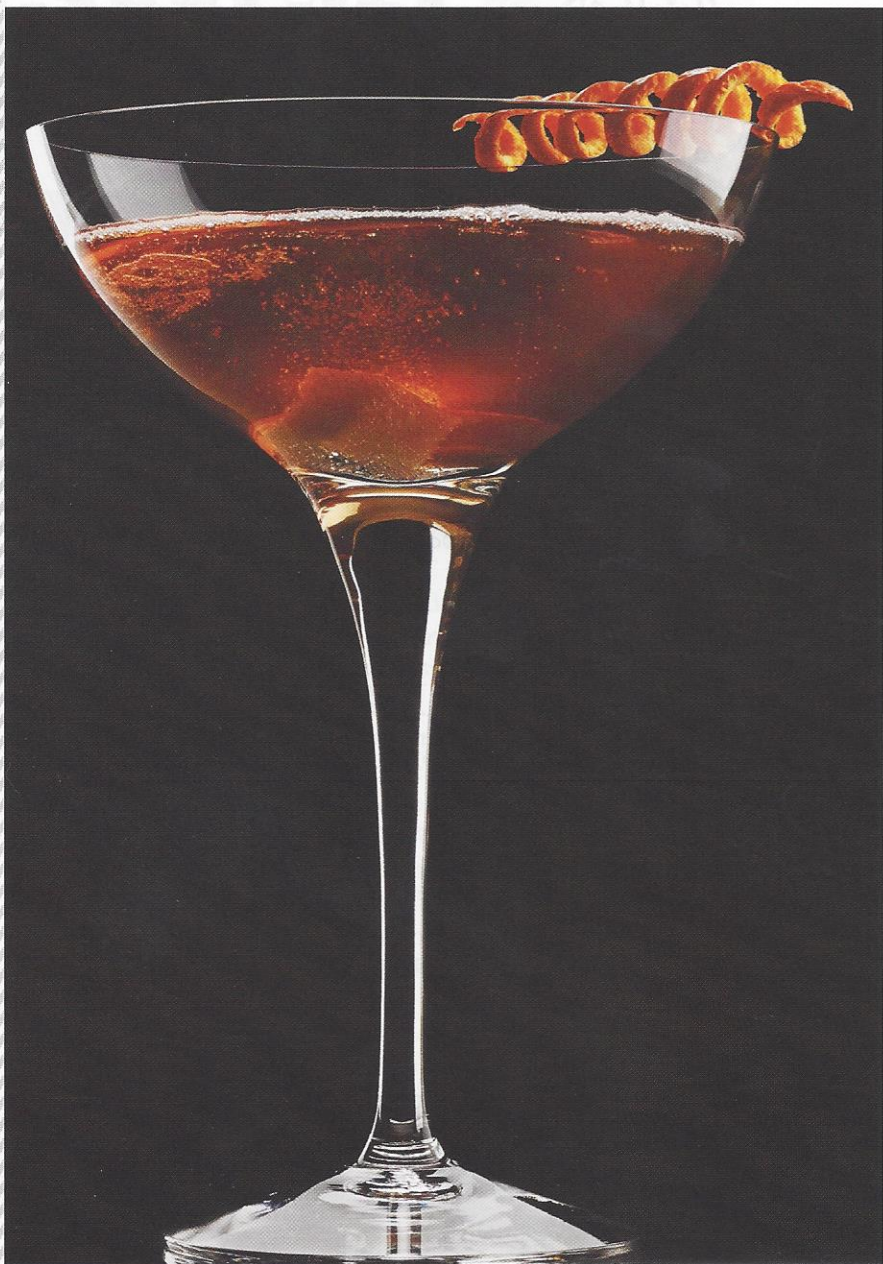
This cocktail is romantic and approachable - perfect for when you have guests over. A cocktail made with bubbly always gets the evening started on a high note. It utilizes one of Frankie's favourite bitters (the apricot bitter) and a wonderful floral French liqueur, St. Germain. Frankie advises those not willing to produce the apricot bitters that store-bought Angostura Orange bitters will work fine. Just place a couple dashes in the glass.

- 1/4 oz Apricot Bitter (recipe, right)
- 3/4 oz St. Germain

- 4 oz sparkling wine (or Champagne if you can spring for it)
- Sugar cube
- Red grapefruit zest

Apricot Bitter In 60 oz infusion jar, combine 250 g dehydrated apricots, 3 liquorice root sticks, 3 sticks cinnamon, 20 g cardamom, 20 g clove, 30 g fennel, 10 g black pepper, 20 g star anise; top with 50 oz rye. Let infuse for 3 months. Strain and serve.

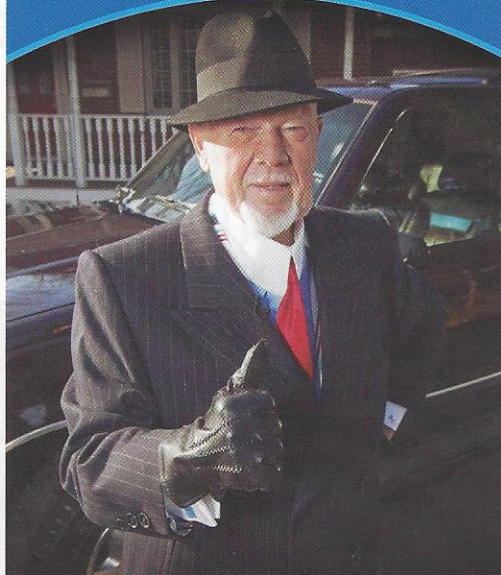
In coupe glass, combine Apricot Bitter, St. Germain and sparkling wine (or Champagne); add sugar cube, garnish with red grapefruit zest and serve. ☑



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