

Frothy COCKTAILS

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IT ONLY TAKES A SHAKE TO TURN A COCKTAIL FROM BLAND TO BRILLIANT!
SERVE AN ARRAY OR CHOOSE ONE FOR A SIGNATURE DRINK.



Ramos Gin Fizz

RECIPE ON PAGE 279

Caribbean Cruise

Pineapple juice tastes fantastic, and it's even better when you shake it up! Combined with pomegranate juice, this tropical cocktail is absolutely stunning, with a unique colour and a taste that will sail you away. RECIPE ON PAGE 279





Just Dreamy

Cream and cream liqueurs are fun to shake up into delicious and decadent cocktails. This combination gets a sweet boost with the use of whipped cream; if you want to create a lighter cocktail, use milk or cream. RECIPE ON PAGE 279

Winter Wonderland

A true original, this cocktail is perfect for parties and an ideal end to a hike through the snow. It's a festive and fun frothy drink that's easy to make, looks fantastic and tastes delicious.

RECIPE ON PAGE 279



2 tbsp (25 mL) red wine vinegar
Salt and freshly ground pepper
½ cup (125 mL) crumbled feta cheese
2 tbsp (25 mL) chopped mint
Red leaf lettuce

- 1 Preheat oven to 450°F (230°C).
- 2 Wrap beets in a foil package. Place on a cookie sheet and roast for 50 minutes to 1 hour or until easily pierced with a fork. Allow to cool slightly and peel. Cool completely.
- 3 Cut beets into ½-inch (1-cm) dice. Toss with onion, oil and red wine vinegar and season well with salt and pepper. Add feta cheese and mint and gently toss once more to combine. Place on top of a little torn red leaf lettuce.

Serves 4 as a side salad with the brik **FD**

FROTHY COCKTAILS

FROM PAGE 51

RAMOS GIN FIZZ

In a cocktail shaker filled with ice, add 2 oz gin, 1 egg white, 1 tsp super fine sugar, ½ oz lemon juice, ½ oz lime juice, 2 oz cream and 3 drops orange flower water (optional). Shake vigorously for 1 minute and strain into a fluted glass. Top with a splash of soda and garnish with lime.

CARIBBEAN CRUISE

In a cocktail shaker filled with ice, add 1½ oz Malibu Coconut Rum (LCBO 477836, \$23.45), 2 oz pineapple juice and 1 oz pomegranate juice. Shake sharply and strain into a Colada glass filled with ice. Garnish with a pineapple spear.

JUST DREAMY

In a cocktail shaker filled with ice, add ½ oz vanilla vodka, ½ oz Bailey's (LCBO 5959, \$28.95), ½ oz Kahlúa (LCBO 577957, \$27.95) and 3 oz whipped cream. Shake and strain into a Martini glass rimmed with chocolate syrup.

WINTER WONDERLAND

In a cocktail shaker filled with ice, add 1 oz bourbon or rye, ½ oz Grand Marnier (LCBO 1784, \$45.10), ½ oz Navan Vanilla Liqueur (LCBO 603357, \$49.15), 2 oz chai-flavoured tea, chilled, and 1 oz cream. Shake until frothy and strain into a coupe glass rimmed with fresh orange and cinnamon sugar. Garnish with an orange wheel skewered on a cinnamon stick. **FD**

SOUFFLÉS SUPREME

FROM PAGE 59

RICH CHOCOLATE SOUFFLÉ

Use the best-quality European chocolate that you can find for the richest taste. Chocolate sets when cooling, so once the egg yolks are added, don't leave the mixture too long before adding the beaten egg white.

One 6-cup (1.5-L) soufflé dish or six ¾-cup (175-ml) ovenproof ramekins

2 tsp (10 mL) unsalted butter, softened

¼ cup (50 mL) sugar

6 oz (175 g) semi-sweet chocolate, finely chopped

½ cup (125 mL) whipping cream

2 tbsp (25 mL) brandy or water

Pinch of fine sea salt

3 egg yolks

4 egg whites

¼ tsp (1 mL) cream of tartar

Sifted cocoa for dusting ▶

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