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RECIPES



bubble up
CAVA CRAVINGS

SPRING'S BOUNTY
IN BLOOM:
STRAWBERRIES

STRAWBERRY T. MARGARITA
recipe by Atlas Restaurant
(page 32)

& Fresh
FABULOUS

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GARDEN TO GLASS

Written by Donna Brousseau / Photographed by Kyle Ripley, Haigwood Studios

TURN
SPRING'S
BOUNTY
INTO BOOZY
DELIGHTS



RIGHT ABOUT NOW you likely are getting tired of the trappings of winter—drab fur-lined parkas, scratchy wool caps, and itchy dry skin from cranking up the furnace. I know I am. You probably can't stomach the thought of another roasted rutabaga, root vegetable or celeriac coulis. And speaking of cocktails (that is what we're discussing, after all), the heavy booze-laced egg-nogs, hot mulled ciders, various Manhattan incarnations and Brown Derbys that helped thaw our frozen tootsies throughout the chilly winter have little appeal, now that the promise of spring taunts us with its warming breeze and earthy aromas.

Here's what we're going to do: Ditch the heavy garments, turn off the heat, step out the door and forage through the garden, either metaphorically at the grocery or in your actual garden that's just coming alive. "Forage through the garden?" you say. "Isn't that what we do in summer

and fall? What delights could we possibly find in the occasionally frost-covered grounds of spring?"

The answer, my friends, is a beautiful one. Tart rhubarb, luscious strawberries, fresh basil, fennel and thyme are all found this time of year. You may even have a few plump lemons still dangling on your potted Meyer lemon tree. What's the finest, most delightful way to showcase this emerging spring bounty? Why, with a cocktail, of course!

TART RHUBARB, LUSCIOUS STRAWBERRIES, FRESH BASIL, FENNEL AND THYME ARE ALL FOUND THIS TIME OF YEAR.

I'm not the only one who thinks this way. These days, you can find a slew of spring-inspired cocktails on menus around town. Strawberry, rhubarb and lemon sparkle in a Rousing Rhubarb whipped up by Bo Popovic of Cook Hall. Or try a Strazzle Fizz where a Strawberry-Basil Shrub enlivens the drink with light acidity (it's like spring on steroids). Cooks & Soldiers mixes up a brilliant lemony Cava sparkler, or for something with a bit more kick, the strawberry-infused tequila made by Caleb Hopkins of Atlas Buckhead wakes us up to new possibilities. The lemon lover in me appreciates the gorgeous Meyer Lemon/Thyme Shrub used in an innovative French 75 created by Saltyard's Rebekah Armstrong.

Here are just a few spring-inspired sippers to get you started as you rummage around in your own garden in search of inspiration.

La Lorea

Recipe by Joe Gebhardt, Bar Manager, Cooks & Soldiers

Yield: 1 drink

- 1/2 ounce Casoni 1814 Aperitivo
- 1/2 ounce Cocchi Rosa Americano Aperitivo
- 1/2 ounce Honey Simple Syrup (recipe included)
- 1/4 ounce lemon juice
- 4 1/2 ounces Cava
lemon twist for garnish

Pour first 4 ingredients into a flute, top with Cava and garnish with lemon twist.

Honey Simple Syrup

1/2 cup honey

For the Honey Simple Syrup

Stir honey and 1/2 cup hot water together and pour into Mason jar. Allow to cool, then store in refrigerator for up to 2 weeks.

COOKS & SOLDIERS

691 14th Street
404/996-2623
cooksandsoldiers.com



JOE GEBHARDT

DIY

WHAT'S UP WITH A SHRUB?

(Hint: It's not a low landscape plant.)

Tart, acidic and refreshing, a shrub is often known as a drinking vinegar. Shrubs are made when a vinegar, such as apple cider or rice wine, is infused with fruits, herbs and spices. A small amount is mixed into a cocktail, and unlike the effect of adding lemon or other citrus, the cocktail remains clear. The shrub adds stunning acidity and depth to a drink, a little like bitters, but different. It defies description: You have to taste it.

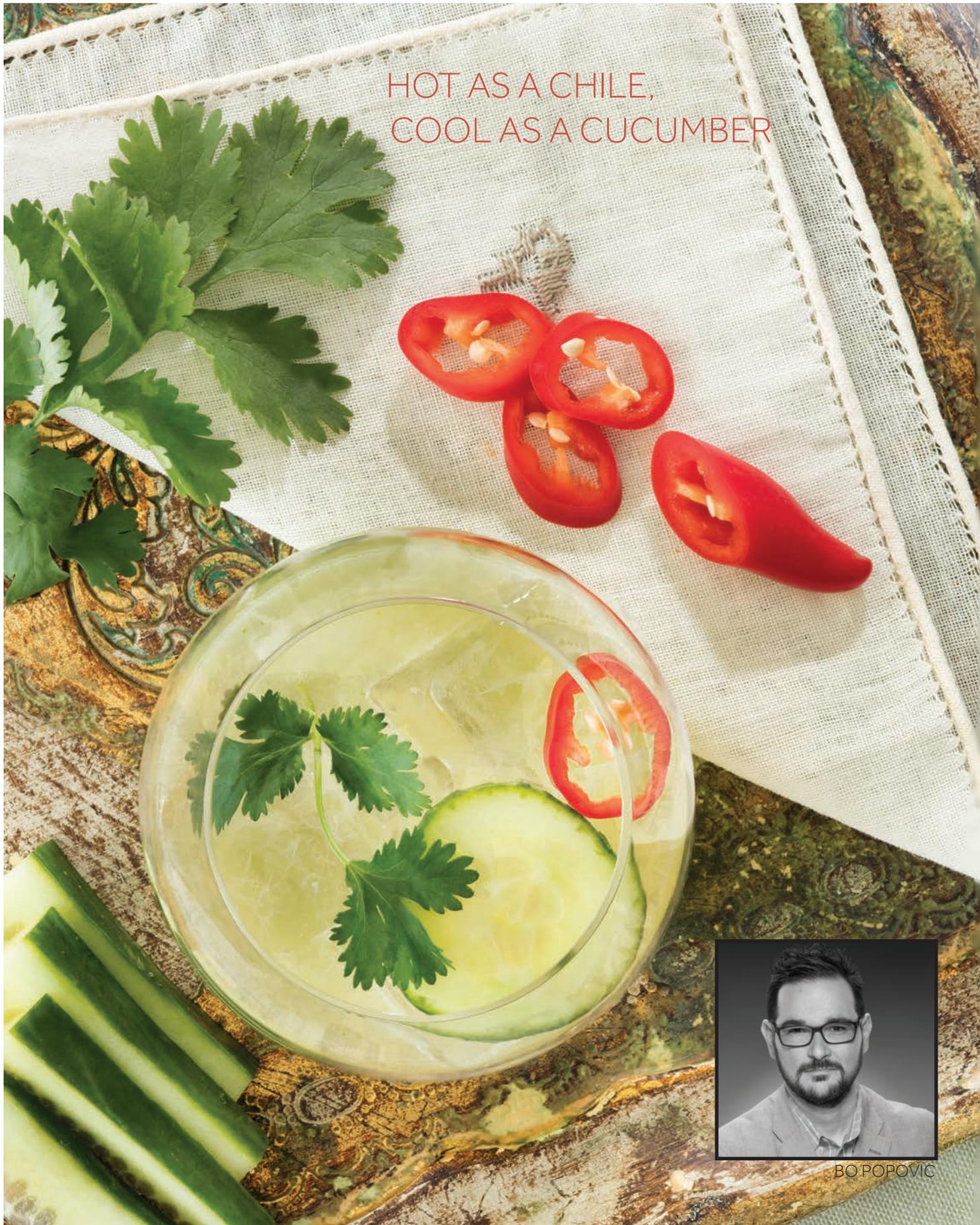
DIY Strawberry-Rhubarb Shrub

Yield: 2 1/2 cups

- 1 1/2 pounds rhubarb
- 1 pound strawberries
- 1 1/2 cups white wine vinegar
- 1 cup sugar

Slice rhubarb stalks into 1-inch pieces and hull strawberries. Combine all ingredients in a small saucepan over medium heat. Heat until sugar is dissolved and rhubarb is completely broken down, stirring occasionally, about 25 minutes. Remove from heat and strain through a fine mesh sieve. Let syrup cool. When cool, pour into a glass Mason jar. Store in refrigerator and use as needed.

HOT AS A CHILE,
COOL AS A CUCUMBER



BO POPOVIC



Recipes by Bo Popovic, Barkeep, Cook Hall

Rousing Rhubarb

Yield: 1 drink

- 1/2 fresh strawberry
- 3 slices rhubarb (about 1/4 inch in size each)
- 3/4 ounce Simple Syrup (recipe included)
- 3/4 ounce lemon juice
- 1 1/2 ounces Hayman's Old Tom Gin
- 1/2 ounce Aperol
- 1 splash club soda

Muddle strawberry and rhubarb with **Simple Syrup** and lemon juice in a shaker tin. Add remaining beverage ingredients except club soda and fill with ice. Shake vigorously. Strain into a rocks glass filled with ice. Top with splash of club soda.

SIMPLE SYRUP

Simple Syrup
1/2 cup sugar

For the Simple Syrup
Combine sugar and 1/2 cup water and heat until sugar is dissolved. Cool completely.

Garden Smash

Yield: 1 drink

- 1 sprig cilantro
- 2 slices cucumber
- 1 slice Fresno chile
- 1 3/4 ounces Nolet's Gin
- 3/4 ounce **Simple Syrup**
(see recipe included with **Rousing Rhubarb**, above)
- 3/4 ounce lime juice
- cilantro sprig for garnish

Muddle cilantro, cucumber, and chile in the bottom of the shaker. Add remaining ingredients and shake. Double strain over fresh ice into a rocks glass. Garnish with cilantro sprig.

COOK HALL

3377 Peachtree Road
404/523-3600
cookhallatlanta.com

Strazzle Fizz

Yield: 1 drink

- 1 1/2 ounces Tito's Vodka
- 1 1/2 ounces **Strawberry Basil Shrub**
(recipe included)
- 1/2 ounce lemon juice
- 1 ounce soda water
- basil leaves for garnish

Combine all ingredients except soda water in a shaker. Shake and strain into a Collins glass over fresh ice and top off with soda water. Garnish with a couple of basil leaves.

Strawberry Basil Shrub

- 1 1/2 pounds strawberries
- 1/2 pound raspberries
- 10 basil leaves, divided
- 2 cups rice vinegar
- 1 cup sugar

For the Strawberry Basil Shrub

Mash strawberries and raspberries with hands to release as much juice as possible. Tear half the basil and combine with fruit and vinegar in a non-reactive container. Refrigerate for 2 days. Strain



"A STRAWBERRY-BASIL SHRUB ENLIVENS THE DRINK WITH LIGHT ACIDITY (IT'S LIKE SPRING ON STEROIDS)"

into a stockpot, add sugar, and heat until sugar is dissolved completely. Turn off heat, rub remaining basil between your palms to extract the oils, and add to stockpot. Leave basil in pot while mixture cools. Strain and store in refrigerator.

French 75

Recipe by Rebekah Armstrong, Bar Manager, Saltyard*

Yield: 1 drink

- 2 ounces Cathead Honeysuckle Vodka
- 1/2 ounce **Meyer Lemon Shrub**
(recipe included)
- 1 sprig fresh thyme
- 4 ounces Piper Sonoma Blanc de Blancs
- 1 sprig fresh thyme for garnish

Place first 3 ingredients in a shaker. Shake hard and double strain into a coupe or stemware of your choice. Top with Blanc de Blancs and another fresh thyme sprig as a garnish.

Meyer Lemon/Thyme Shrub

- 7-8 Meyer lemons
(enough to yield 1 1/2 cups juice)
- 1/2 cup fine grain sugar
- 3/4 cup champagne vinegar
- 7-10 sprigs thyme

For the Meyer Lemon/Thyme Shrub

Remove zest from lemons in long strips. Juice lemons. Place zest into bowl and add sugar. Muddle well. Cover bowl and leave alone for 6 to 12 hours. Remove peels from bowl, leaving "oily sugar" behind. Combine sugar, 1 1/2 cups lemon juice, vinegar, and thyme in a deep saucepan and simmer on low to bring out the aroma of the thyme. Once sugar is dissolved, strain, place shrub in a clean glass jar and refrigerate. Allow 2 to 3 days to meld.

SALTYARD

1820 Peachtree Road
404/382-8088
saltyardatlanta.com



REBEKAH ARMSTRONG

*Guests can now find
Rebekah at Local Three.



Strawberry T. Margarita

Recipe by Caleb Hopkins, Assistant GM/Beverage Director, Atlas Buckhead

Yield: 1 drink

- 2 ounces Strawberry Infused Tequila (recipe included)
- 3/4 ounce **Agave Syrup** (recipe included)
- 3/4 ounce lime juice
- lime wedge for garnish
- strawberry for garnish

Shake first 3 ingredients with ice and strain into a salt-rimmed glass, with or without ice. Garnish with a lime wedge and strawberry.

Agave Syrup

1/2 cup agave nectar

For the Agave Syrup

Stir agave nectar and 1/2 cup hot water together and pour into Mason jar. Allow to cool, then store in refrigerator for up to 1 month.

Strawberry Infused Tequila

- 1 cup washed, stemmed and sliced strawberries
- 2 cups Tequila Ocho Reposado

For the Strawberry Infused Tequila

Combine strawberries with tequila in an airtight container. Infuse for 3 to 4 weeks, then strain through a cheesecloth.

ATLAS BUCKHEAD

88 W. Paces Ferry Road
404/600-6471
atlasrestaurant.com



CALEB HOPKINS