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NOVEMBER 2008

ABSINTHE IS BACK!

After years of being banned, this popular treat can now add punch to your cocktails—legally. | **By Noah Rothbaum**

Absinthe, once thought to be hallucinogenic, is finally legal again in the U.S. It may not leave you seeing things, but the licorice-flavored spirit—usually over 100 proof—definitely packs a punch. We asked Jeff Hollinger, manager of the Absinthe Brasserie & Bar in San Francisco and co-author of *The Art of the Bar*, for his favorites.

SOLERA SPECIAL



- 2** oz Santa Teresa Rum
- 1** oz Lustau East India Solera Sherry
- 1** dash orange bitters absinthe, to rinse

To make: **[1]** Stir the rum, sherry, and bitters over ice for 20 to 30 seconds, or until well chilled. **[2]** Strain into a chilled cocktail glass that has been rinsed with a few dashes of absinthe. **[3]** Garnish with an orange twist.

NEW PAL



- 1** oz rye whiskey
- 3/4** oz sweet vermouth
- 1** oz Campari
- 3/4** oz St. George Absinthe Verte
- 2** dashes Peychaud's bitters

To make: **[1]** Combine rye, sweet vermouth, Campari, absinthe, and bitters in an ice-filled mixing glass. **[2]** Stir for 20 to 30 seconds, or until well chilled. **[3]** Strain into a chilled cocktail glass.