

THE REAL-LIFE GUIDE TO FAMILY DINNER P.76

bon appétit

Shake It!
How to Be
a Home
Mixologist
P. 34

HOT SOUP

From [Spicy Thai Curry Noodle](#)
to Hearty Chicken & Biscuits

The secret to building this bright, beautiful soup? *Patience*



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The Swedish Tart

Shake $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup water in a jar until sugar dissolves. Stir in $\frac{1}{4}$ cup coarsely chopped fresh dill. Cover; chill until flavors infuse, 24–48 hours. Strain dill syrup. Combine 3 oz. green tea kombucha, $\frac{1}{2}$ oz. aquavit or vodka, and $\frac{1}{2}$ oz. dill syrup in a highball glass half-filled with crushed ice. Stir. Add more crushed ice, mounding above rim. Garnish with a dill sprig. Makes 1



"Using kombucha for tartness in this drink offers a flavor profile that we know and love in highballs like a Tom Collins, but with a different perspective."

—Eamon Rockey;
Aska, Brooklyn

MIX IT!



RESTOCK YOUR BAR > HOW TO SHAKE UP YOUR COCKTAIL GAME

Spirits

Caraway-laced aquavit and small-batch U.S. gins are musts. The former is vodka's spicier Scandinavian cousin, perfect for your Bloody Mary. The latter can take an ordinary gimlet to an extraordinary place.

Bitters

You'll need at least two kinds. As a classic choice, the wintry spice of old-school Boker's Bitters will boost a ho-hum Manhattan. For an of-the-moment hit, Scrappy's celery bitters lend an intriguing herbal bite to Martinis.

Mixers

Change things up with vegetable juice instead of fruit (beet lends an earthy depth to Margaritas). As a club soda or tonic water substitute, kombucha adds a bright, acidic bite to highballs like Aska's Swedish Tart (at left).

SKILL SET

Floating: Often wasted on party shots, it's a bona fide way to layer flavors. A quarter-ounce of dry red wine poured over the back of a bar spoon on top of a Whiskey Sour will change the way you taste a familiar cocktail.



Twist and Rub: Instead of just dropping that strip of citrus zest in your Sazerac, pinch it between your thumb and forefinger to spritz the surface, then run it around the outer rim of your glass for extra zing when you sip.

