

# TWINCITIES<sup>®</sup>

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Drink

*Spicy  
Cocktails*

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# ▶ THE BUZZ: COCKTAIL

## Liquid Heat

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With the autumn chill nipping at our heels, there's no time like the present to celebrate summer, or what's left of it anyway. And what better way than to toast friends and long days at the beach with a sizzle found only in the latest spicy cocktail trend. From the peppery heat of a Serrano Chile Raspberry Cosmo to the sweltering flavor of a Jalapeno-infused martini, we've sipped and savored the hottest drinks out there, perfect for adding that extra zip to your scorcher of a night out. So embrace the heat while you can; your mouth can recover later...



### B.A.N.K.'S HOT CHILE RASPBERRY COSMO

For a fiery spin on the popular Cosmo, head over to B.A.N.K. for their Hot Chile Raspberry version. Using fresh lime juice, Stoli Razz and Serrano chiles, this Cosmo has all the punch and just enough pepper to get your mouth watering for more. The bold heat is generated from just one quarter of a Serrano chile cut from the middle, home to the most intense flavor. More of a drink that one should sip, the intensity is paired nicely with a splash of cranberry and a hint of sweetness in the raspberry vodka. A great choice on its own, it's also a perfect match with B.A.N.K.'s Rock Shrimp and Scallops that are cooked in spicy chili oil. So whether it's a girl's night or date night, the Hot Chile Raspberry Cosmo will surely heat things up — whether you're prepared for it or not.

#### Recipe

- 1/4 sliced Serrano chile, muddled
- 1 oz Stoli Razz vodka
- 1/2 oz Cointreau
- 1/2 oz freshly squeezed lime juice
- 1/2 oz simple syrup (equal parts sugar and hot water)
- 1/2 oz cranberry juice

*Shake all ingredients over ice and pour into chilled martini glass. Garnish with a slice of a Serrano chile on the rim, and add one small cranberry into glass for a pop of color.*

### ▶ SOLERA'S FIREFLY

With the endless options of margaritas out there, it's not very often that one surfaces only to surprise you. But among the endless fruity varieties, Solera's Firefly easily stands out from the crowd thanks to its blazing flavor. Mixed with Midori, Cointreau, fresh mango and mint flakes, the key ingredient is the jalapeno- and citrus-infused tequila. A great complement to Solera's Serrano-wrapped rainbow trout, this margarita is sure to set your night on fire. Served in a chilled martini glass with a sugar, salt and Cayenne pepper rim, this cocktail is brimming with the heat of the pepper tequila and the tang of the citrus, a nice yin and yang of flavors perfect for those long Minnesota summer nights.

#### Recipe

- 1 oz house-made spicy citrus-infused Tequila (combine tequila with jalapenos or habanera peppers, then boil it down with sliced oranges, limes and lemons)
- 1/2 oz Bacardi Limon
- 1/4 oz Midori
- squeeze of mango purée
- squeeze of mint simple syrup
- splash of sweet and sour

*Shake all ingredients over ice and pour into a martini glass rimmed with red pepper flakes, cayenne, sea salt and sugar. Garnish with spearmint, sprig of mint (or mint leaf) and add a lime wheel to the rim.*





### ▶ AZIA'S JALAPENO DYNAMITE

A simple creation with a daring twist, Azia's Jalapeno Dynamite is a no-fuss martini with a scorching bite. Just one sip and it's clear the word dynamite in the name is an understatement. Hands down the spiciest drink in the Twin Cities, this martini detonates in your mouth with a blast of flavor that will leave your mouth buzzing long after you've taken that last sip. For such an extraordinary taste, not much is needed past the two main ingredients, except perhaps a Tums or two depending on the strength of your stomach. Just Ketel One vodka and jalapeno peppers are in this liquid explosive, but don't be fooled by its simplicity or you may regret it.

#### **Recipe**

3 oz jalapeno-infused Ketel One vodka  
(to make the infused vodka, boil down vodka and peppers using 2 sliced jalapenos per liter of Ketel One.)

*Shake over ice and pour into a martini glass garnished with a slice of jalapeno.*

### ▶ SAFFRON'S HARISSA BLOODY MARY

If your cravings lend more toward the exotic spices of the Mediterranean, look no further – your taste buds will thank us. A one-of-a-kind Bloody Mary that blends Harissa chili paste, Turkish green olive juice and organic vegetables and spices is calling your name. Saffron's signature Harissa Bloody Mary is made fresh weekly and takes up to twelve hours to perfect two quarts of the mix. And it's a wonder it doesn't take longer. With ingredients like puréed whole tomatoes, onions, garlic, preserved lemon, fresh thyme, oregano and the North African Harissa, this concoction is more like a three-course meal than just another ordinary afternoon drink. Packing just enough heat to leave your sizzle cravings satisfied, it's definitely worth a sip – or two.

#### **Recipe**

5 lbs San Marzano tomatoes and juice, blended  
3-5 tbsp harissa\*  
1 preserved lemon, gutted and chopped fine  
3 tsp fresh thyme leaves  
3 tsp beef jus  
fresh ground black pepper  
salt

Salt rim: 2 tsp kosher salt and 1 tsp ground cumin

*Mix together all ingredients. Add salt rim to pint glass, then fill with ice.*

*Pour harissa Bloody Mary base and vodka to your liking over ice. Garnish with green olives.*

*\* You can buy harissa at the store, but you must check on the level of heat.*

