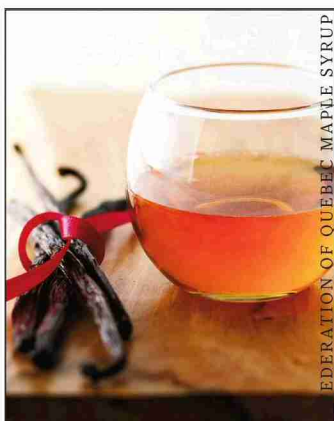


CREATURE COMFORTS DRINK UP



Our fall palate is craving toasty flavors — spicy, warming, distinctly cold-weather nuances. That's why we like this cocktail recipe

using Canadian maple syrup (Canada makes the majority of the world's maple syrup). The bourbon-based drink doesn't just taste good; it also is good for you, as far as cocktails go. Maple syrup contains 20 antioxidants and has fewer calories than corn syrup and honey. Perhaps those facts will be comforting to you when you contemplate another Maple Vixen.

MAPLE VIXEN

Courtesy
Federation
of Quebec
Maple Syrup
Producers
■ 1½ ounces
Buffalo Trace

Bourbon
■ ½ ounce
Canadian
maple
syrup
■ ½ ounce
fresh lime
juice
■ 1 ounce
ginger beer
■ Orange twist for garnish
Combine bourbon, lime and
maple syrup in a mixing
glass. Add ice and shake
vigorously. Strain into a
rocks glass filled with
ice and top with gin-
ger beer. Gar-
nish with
orange
twist.

— G.M.

