

Maple Mixer

Maple syrup enhances many foods, but it's also terrific in cocktails. Whereas simple syrup is simply sweet, maple lends flavor, richness, and nostalgia. "People respond to it," says Brad Farran, head bartender at New York City's Clover Club, "because many of us grew up eating it." He uses the syrup to complement the roundness of apple brandy or to contrast aquavit's traditional caraway flavor. But the syrup's best bar partner may be rye. "Rye tends to be aged in oak, so both are woody," Farran notes, "but the syrup adds depth." With citrus juice, they make up what he calls a "holy trinity of flavors" in his Prospect Park Sour (see a recipe at right): spicy, rich, and with a balancing acidity. The final touch, herbaceous amaro, brings out the syrup's vegetal qualities. The result is at once approachable and complex. Farran likes a midseason amber syrup, which he warms to room temperature so that it mixes evenly in the drinks. —*Betsy Andrews*



Maple Rye Sour

Makes 1 cocktail

The recipe for this sweet-tart drink is based on the Prospect Park Sour, created by Brad Farran at the Clover Club in Brooklyn, New York.

- 2 oz. rye whiskey, preferably Rittenhouse
- ½ oz. fresh lemon juice
- ½ oz. fresh orange juice
- ¼ oz. maple syrup
- ¼ oz. Luxardo Amaro Abano liqueur
- Strip of orange peel, to garnish

Combine whiskey, juices, syrup, and liqueur in a cocktail shaker, fill with ice, and cover; shake vigorously until chilled. Strain into a chilled sour glass and garnish with orange peel twist.

