

THE EDDIE V

Recommended by a bartender at Eddie V's Edgewater Grille in Austin, Texas, The Eddie V was created around Domaine's Charbay Blood Orange Flavored Vodka. This new take on a vodka drink follows the recent trend of flavored and gourmet alcohols. Liquors that were previously tossed haphazardly in drinks which have relied on other garnishes such as fruit or schnapps for flavor have finally been dressed up.



By Barbara Morales Photography by Marty Snortum Studio

Blood oranges originated in Sicily, and are becoming more popular in the U.S. The dark red pulp of the blood orange is sweeter than a regular orange, and has a nice tang with raspberry undertones; it's still sweet but has just a little extra hint of berry.

This cocktail is simple to prepare, and can be presented several different ways. Our preparation is recommended for those who like a stronger drink. For those who prefer a more balanced, "won't breathe fire" drink, we recommend slightly more than a splash of tonic. Pour at your own taste and discretion. The great thing is that simple, elegant drinks like The Eddie V are easily variable.

ON THE ROCKS

Drop some cubes into an old fashioned glass; fill the glass with Charbay and add a splash of tonic. Squeeze a wedge of the blood orange into the drink and, if desired, garnish with a fresh wedge of blood orange.

STRAIGHT UP

Pick out a suave martini glass, fill with Charbay and add a splash of tonic (again, more than a splash if you prefer a lighter drink). Garnish with a fresh wedge of blood orange.

BLOOD ORANGE MIMOSA

If vodka is just too much alcohol for your taste, mix blood orange juice with a lighter alcohol. In a pitcher mix together ¼ cup Grand Marnier or orange juice, ¼ cup sugar, 1 bottle of champagne or sparkling white wine, and 2 cups of freshly squeezed blood orange juice. Serve garnished with a blood orange wedge, if desired.

Blood oranges are available at Melissa's World Variety Produce at www.melissas.com



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