



Winterize Your Bar

By Kevin Sintumuang



A gin and tonic isn't going to cut it on a subzero night. You need something with a little more oomph—you need the dark tasty stuff.

You dress and eat seasonally, so why not drink seasonally, too? For colder days, what you need are drinks with depth and complexity, ones that pack a punch and warm

you up but with a subtlety that won't leave your throat on fire. Invest in these bottles and you'll have fireside worthy cocktails to last you till spring (when it's mango margarita time again.)

3. Applejack—The world's only maker of Applejack—a cider based spirit—is Laird's, a distillery in New Jersey that's been producing it since the 1600s. And the number one reason to stock your bar with it is to make the following.

Jack Rose

2 oz Applejack

1 oz. Lime juice

1/2 oz. Grenadine

Like the sidecar, this is one of the most deceptively boozy cocktails you'll ever drink five of. And it's not the same when made with easier to find apple brandy. Shake the ingredients with ice, then strain, sip and settle in for the night!