

In-House

with Tony Abou-Ganim



Luscious Latino Libations

As July rolls in, I will once again make the trip to the birthplace of the cocktail, New Orleans, for the 6th Annual "Tales of the Cocktail." Founded by Ann Rogers, this fabulous gathering of like-minded individuals, both professional and amateur, has become one of the "must attend" cocktail events of the year. This culinary and cocktail festival features cocktail hours, lunches and dinners, walking tours of the French Quarter and a full series of cocktail seminars. In short, it is the most spirited event of the summer. Thanks, Ann!

This year, I'll be conducting a consumer seminar entitled "Latino Libations," in which I plan to demonstrate to home mixologists just how easy it is to make great cocktails, and specifically Latin-influenced cocktails. From constructing the perfect Margarita to muddling Mojitos like a pro, attendees will learn everything there is to mixing these classics as well as how to put a contemporary twist into the mix.

It's summertime and it's hot; these are the perfect kinds of drinks to mix up poolside or serve at your next barbecue.

For those attending, we will touch on everything Latin, but for TASTING PANEL readers, here are two wonderful drinks that are easy to prepare and that your guests will love. ¡Salud!

Banana Batida

- 2 small ripe bananas
- 4 oz. white caçhaca
- 4 oz. condensed milk
- 2 tablespoons powdered sugar
- Crushed ice

Blend and serve in large wine goblets; garnish with roasted coconut. Makes 2 servings.

Pisco Sour

- 2 oz. Barsol pisco
- 1 oz. hand-extracted lime juice
- 1 oz. simple syrup
- 1 tablespoon egg white
- 3 dashes Angostura bitters

In a mixing glass, add egg white, simple syrup, lime juice and Barsol pisco; shake vigorously to blend and emulsify the egg white. Strain into a chilled champagne saucer. Top with 3 dashes of Angostura bitters. (For the creative, use an olive pick to draw a star upon the froth with the bitters). ■■



Read all about Tales of the Cocktail events in THE TASTING PANEL's September issue!!