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Drinkology August 2010

DRINKOLOGY pulse staff | JULY 31, 2010



LiV Vodka is made from 100% potatoes and is thus gluten free. Plus, it's grown and made here on Long Island.

It takes 15
pounds of
potatoes to make
1 bottle of LiV
Vodka.

The word

"Vodka," with
varying dates
attributed to its
origin (both the
word and the
beverage), is
Russian for

"little water"
(voda= "water,"
ka= a diminutive



Long Island

suffix).

Spirits, **Inc.** has released its new family of spirits called **Sorbetta**. Crafted in micro-batches from the spirits of **LiV Vodka**, Sorbettas are the first potatobased liqueur available in the US.

Serve ice cold or on the rocks with a splash of sparkling water or try these recipes courtesy of Richard Stabile, Founder of Long Island Spirits. lispirits.com.

Mènage Á Trios

1 1/2 ounce VSOP Cognac

1 ounce Lemon Sorbetta

1/2 ounce Cointreau

Preparation: Prepare a cocktail glass with a sugar frosted rim. Assemble the three spirits in a cocktail shaker with ice and shake well and strain into the prepared glass. Flame an orange peel over the top of the drink and drop the peel into the drink.

Springtime

1 1/2 ounces Sorbetta Strawberry

1 ounce Hendricks Gin

1/2 ounce fresh lemon juice

1/4 ounce agave nectar

1/2 ounce egg white

Preparation: Shake all the ingredients well and strain into a short Highball glass over ice.

Garnish with strawberries and mint sprig.

Lanai Cocktail

1/4 ounce Pimm's #1

1 1/2 ounces Sorbetta Orange

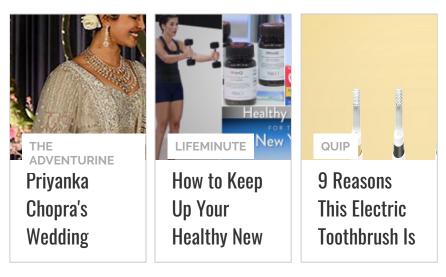
1 1/2 ounces Lillet Blonde

Half orange wheel

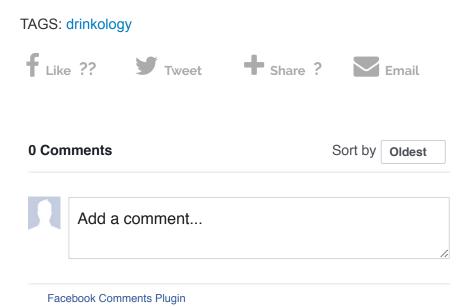
Preparation: Season an old-fashioned glass by coating the inside with 1/4 ounce Pimm's #1,

toss out the excess. Fill the glass 3/4 full of ice and pour in the Lillet and the Sorbetta and stir. Garnish with half an orange wheel and serve with short straws.

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