

Food & Drink

NEW YORK

DRINK



IN A COCKTAIL

La Santa Hormiga

From Enrique Tapia, bartender at the Black Ant.

- 1 ½ oz. unaged mezcal
- ½ oz. Cointreau
- ½ oz. cucumber purée
- 2 hoja-santa leaves
- ½ oz. lime juice
- ½ oz. simple syrup
- 2 dashes grapefruit bitters

Shake ingredients together with ice. Double-strain into a coupe and serve up, garnished with more hoja santa.

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MEZCAL

Although “mezcal” is a broad term that includes any spirit distilled from the Mexican agave plant (like tequila), it generally refers to the smoky spirit typically made using a process that still involves a donkey or horse crushing the agave hearts. Five years ago, mezcal was something for hobbyists; now every other brunch restaurant serves it in a Bloody Maria—perhaps thanks to bars like agave temple Mayahuel, which opened in 2009.