

GOOD LIBATIONS

Uncorking a bottle of wine is just fine, but Thanksgiving aperitifs signal a celebratory meal. From light and fruity to smooth and strong, our food editors' twists on classic cocktails shake things up in the best possible way.

TEXT BY GREG LOFTS

1. RILEY'S ITALIAN CORPSE REVIVER

Fill a cocktail shaker halfway with ice; add 1½ ounces **Strega**, ½ ounce **dry vermouth**, ¾ ounce **fresh lemon juice**, and 3 to 4 dashes **Angostura bitters**. Shake vigorously until outside of shaker is very cold, about 15 seconds; strain into a coupe glass. Garnish with a **fresh bay leaf**; serve.

2. SHIRA'S PERNOD-BOURBON SPRITZ

Place 1 large ice cube in a rocks glass, or fill halfway with ice. Add ½ ounce each **Pernod** and **bourbon**, 2 to 3 dashes **Angostura bitters**, and 3 ounces chilled **club soda**. Stir once and garnish with a **lemon twist**; serve.

3. LAURYN'S MIRTO-AND-TONIC

To a highball glass filled with crushed ice, add 2 ounces **mirto** and 3 ounces chilled **tonic water**. Wave a **rosemary sprig** over a flame just until fragrant and charred in places, a few seconds. Stir into glass; serve.

4. SARAH'S GARIBALDI

Fill a cocktail shaker halfway with ice; add 2 ounces **Campari**, 1 ounce **fresh orange juice**, and 2 to 3 dashes **orange bitters**, such as Regan's. Shake vigorously until outside of shaker is very cold, about 15 seconds; strain into a coupe glass. Garnish with an **orange twist**; serve.

5. GREG'S VENETIAN SPRITZ

To a wineglass half-filled with ice, add 2 ounces **Don Ciccio & Figli Cerasum** (a cherry *aperitivo*). Top with 4 ounces chilled **prosecco brut** and 2 ounces chilled **club soda**. Stir once and garnish with a **grapefruit wheel** and a **green olive**; serve.

1

"Strega, a minty, citrusy herbal Italian liqueur, perks up the appetite, and the floral taste makes everyone smile." —assistant food editor Riley Wofford



3-

"Tonic and crushed ice freshen up mirto, a Mediterranean liqueur with notes of allspice, juniper, and pine that's traditionally served neat as a digestif." —senior food editor Lauryn Tyrell



5-

"This is like a grown-up Shirley Temple, bursting with sweet-tart cherries and warming spices." —deputy food editor Greg Loftis



4-

"I love how the straightforward bitterness of Campari balances the sweetness of OJ in this easy drinker." —food and entertaining director Sarah Carey



2-

"Seltzer and a lemony twist temper the intense anise flavor of Pernod and the horsepower of bourbon." —food editor at large Shira Bocar

