

DRINKS – DEATH IN THE AFTERNOON

3/4 oz Absinthe (The Shed uses Brimstone brand from New Mexico)

3/4 oz St. Germain liqueur

Prosecco to finish filling flute (The Shed uses Zonin brand from Italy)

Luxardo Maraschino cherry in syrup

Pour Absinthe and St. Germain into standard champagne flute.

Gently add Prosecco to fill the flute.

Using a teaspoon, extract a cherry and some syrup from the jar. Tilt the flute slightly and drop in the cherry and syrup, allowing the cherry to leave a trail of syrup down the side of the flute. This is a trail of “blood” to fit the name of the drink.

If the reddish streak is not desired, then instead keep the flute straight upright. Place the cherry gently on the center of the drink surface and let it fall straight down to the bottom. Follow it with a small drizzle of syrup from the teaspoon.

NOTES

1. Absinthe is an eau de vie with anise, that is, a brandy without added sugar. Pernod is similar but with added sugar. The sweeter Pernod might be an acceptable substitute if you use a dry Brut instead of Prosecco.
2. With most brands of Absinthe the mixture will cloud, like ouzo mixed with water. This process is called "louching." However, whether the mixture louches or not does not affect the flavor.
3. This recipe is as served at The Shed, Santa Fe, NM, July 2013, recipe provided by their bartender. Compiled by Art Chester, ArtChester.net.