

Let's Get BITTER

If you're not already aboard the bitter cocktail train now's the perfect time to get on says *Suneeta Sodhi Kanga*

on the other hand, can get along with anyone. For a drink that feels as fresh and new as the season itself, try these cocktails with a daring dash of bitters.

There's no better cocktail for a warm summer evening, a summer brunch or a lazy afternoon. With little more than the two ingredients, it takes about 30 seconds to make, requires no skill other than uncorking the Prosecco, and is very enjoyable and exciting. The classic recipe includes soda water. But it is just fine with Aperol and Prosecco, as long as the bubbly isn't too sweet. Play around and decide for yourself.

Aperol is an Italian aperitif made of bitter orange, gentian, rhubarb and cinchona among other ingredients. With a vibrant crimson colour and ingredients that include orange and rhubarb, Aperol is a hint bitter, but only delicately so; a touch fruity, but not unbearably sweet; alcoholic, but low proof enough (around 11%) that it won't overwhelm a drink. Aperol is also the perfect introduction to bitter aperitifs since it's much milder and somewhat sweeter than Campari, its big, bold and bitter cousin. And when mixed with Prosecco, the slight bitterness of Aperol becomes even more subtle.

If you've been drinking beers, wines and single malts till now your palette and liver could probably do with a break. Summer drinking is all about optimism. As the days become warmer you want to cast off the dark beers, red wines and ingratiating brown spirits for a drink that feels as fresh and new as the season itself.

If you're not already aboard the bitter cocktail train now's the perfect time to get on it. A summer cocktail made with bitters—Aperol, Campari, Jägermeister, Pimms and Angostura bitters—just begs to be consumed on the balcony, terrace or rooftop bar with friends in the warm evenings of the season.

Bitter drinks are getting increasingly popular these days, but the real hard-hitters—the medicinal tasting Campari, Pimms and the cult favourite Jägermeister—aren't to everyone's taste. Aperol,



Aperol Spritz

3 parts Prosecco
2 parts Aperol
1 part soda to top
Orange wedge

Add to a rocks glass with ice and stir. Garnish with the orange wedge. So fresh! So tasty!

Aperol on the rocks

This one is pretty self-explanatory. Aperol is tasty on its own, especially with an orange twist. Drink it outside—it's such a pretty colour in sunlight. Like an orange popsicle with a bittersweet bite.

Campari is an alcoholic spirit famous for its passionate Italian style and excellence throughout the world and obtained from the infusion of bitter herbs, aromatic plants and fruit in alcohol and water. With its vibrant red colour, intense aroma and inspiring flavour, Campari has always been a symbol of intrigue and pleasure, which unfurls itself into a captivating and stimulating drinking experience. Campari was invented in 1860 by Gaspare Campari in Novara, Italy.

Campari is an essential ingredient in the classic Negroni cocktail and the Americano, which was named at a time when few Americans were aware of Campari. The Americano, occasionally referred to as a neutered Negroni, dates back to at least 1861, when it was served at Gaspare Campari's bar in Milan, a meeting place over the years for a variety of celebrities. Prohibition saw Americans flock to Italy for holidays where they could not only imbibe but because the extremely bitter Campari was classified as a medicinal product in the United States, Americans took the recipe home and legally indulged.

Negroni

1 part Campari
1 part gin
1 part vermouth Cinzano rosso

Prepare in a tumbler with ice. Garnish with a slice of orange.

Americano

1 part Campari
1 part sweet vermouth (Cinzano Rosso)
Soda water to top

Prepare in a tumbler with ice.

Garnish with a slice or twist of orange.

Campari Mojito

This recipe is a mash-up of places and influences, and it doesn't easily betray its origins.

1 part Campari
½ part lime and mint
2 tablespoons brown sugar
Splash of sparkling water

Prepare the drink in a tall glass. Place lime and brown sugar in the glass and crush to a pulp. Add mint and lightly crush. Fill the rest of the glass with crushed ice. Add Campari and gently stir. Garnish with a sprig of mint. Best with a straw!

Jägermeister is a digestif at a strength of 35% alcohol by volume. Jägermeister's ingredients include 56 herbs, fruits, roots, and spices, including citrus peel, licorice, anise, poppy seeds, saffron, ginger, juniper berries and ginseng. These ingredients are ground, and then steeped in water and alcohol for 2–3 days. Afterwards, this mixture is filtered and stored in oak barrels for about a year. The liqueur is then filtered again, mixed with sugar, caramel, and alcohol. The company recommends that Jägermeister be kept on ice and served cold, and suggests that it be kept in a freezer at -18°C .

It is the flagship product of Mast-Jägermeister SE headquartered in Wolfenbüttel, Germany. The name literally translated means 'Hunting

Master'. Curt Mast, the original distiller of Jägermeister and son of the founder Wilhelm, was an enthusiastic hunter.

Jägermeister Fresh Orange

45ml Jägermeister
Fresh squeezed orange juice
Crushed ice
Orange zest

The herbal flavours of Jägermeister and the sweet and tangy juice from the orange mix for a visually beautiful drink with orange juice on the bottom and the dark Jägermeister floating on top. Finish with a twist of orange zest and a stir stick.

Jäger Energy Drink

45ml Jägermeister
1 can Energy drink
Ice cubes
Lemon or lime zest

A delicious combination that brings out the flavours of the spirit. Pour the energy drink in a long glass and then top off with 45ml of Jägermeister and finish with a twist of lemon or lime zest for an added kick. The perfect cocktail recipe for a busy night.

Pimm's was first produced in 1823 by James Pimm, a farmer's son from Kent, who became the owner of a bar in London. Its most popular product is Pimm's No. 1 Cup. Pimm offered his patrons a tonic (a gin-based drink containing a secret mixture of herbs and liqueurs) as an aid to digestion, serving it in a small tankard known as a 'No. 1 Cup', hence its subsequent name.

Pimm's is most popular in England and is one of the two staple drinks at the Wimbledon tennis tournament and the Henley Royal Regatta the other being Champagne. A Pimm's is also the standard cocktail at British and American polo matches. It is also extremely popular at the summer garden parties of British universities. Pimm's has a dark-brown colour with a reddish tint, and tastes subtly of spice and citrus fruit. As a summer drink, it is also commonly served English-style with clear and carbonated lemonade.

You can do plenty with Pimm's—a garnish here, lots more strawberries and cucumber there—but sometimes just a pour of lemonade makes for a great-tasting drink.

Create the ultimate summer recipe, the Pimms and Lemonade cocktail—it's a great cocktail for whenever the temperature rises.

The Pimm Daddy

The daddy of outdoor cocktails, this classic is crammed full of juicy fruit plus aromatic mint for your perfect crowd pleaser. Take note: the Pimm Daddy is seductive, tasty and made for sharing.

Fill a glass with ice.

Pour in 25 ml Pimm's and 100 ml lemonade.

Garnish with strawberry, orange, cucumber and mint.

Angostura bitters is a key ingredient in many cocktails. Originally used to help with upset stomachs of the soldiers in the Simón Bolívar army in Venezuela it is now made by the House of Angostura in Trinidad and Tobago. Though 44.7% alcohol by volume, the bitters are not normally ingested undiluted, but instead are used in small amounts as flavouring.

Classic Champagne Cocktail

3 drops bitters
1 sugar cube
30 ml cognac or brandy
120 ml chilled Champagne

Drop bitters onto sugar cube; let soak in. Place sugar cube in a Champagne flute. Add cognac and top with Champagne. Garnish with a maraschino cherry. ☑