



AT HOME COCKTAILS

From the margarita to the Manhattan, these are the cocktail recipes you can always depend on

While today's tweezer-wielding chefs often steer clear of old-timey dishes like Beef Wellington and Baked Alaska, mixologists still revel in the past. In fact, even the most avant-garde, smoked and foamed, molecular gastro-cocktail bars are still expected to tip their caps to the classics. Why? Because these drinks have been honed so perfectly over the years, they never go out of style. Don't know how to whip up a flawless Manhattan or Martini? Then maybe you shouldn't be selling your ten-ingredient car-crash of a cocktail for \$15 a coupe.

Mosey Laboy is one such bartender who

has mastered the past, while continuing to play in the present. As the cocktail and beverage director at Bottle & Bine in midtown Manhattan, he presents a cocktail menu heavy on culinary ingredients and experimental flourishes, like an entire subset of "butter-washed" cocktails. Still, his favorite drink to whip up at home remain the humble Negroni

As Laboy will tell you, it's not too hard to celebrate many time-tested classics in your very own home. Sometimes all it takes is the ability to squeeze a few limes or pour a mixer until you're happy with the ratios. With less than a dozen different bottle,

some decent ice, and glassware--and quick insights from Laboy on why these drinks remain classics that we still sip today--you too can become a competent at-home mixologist

Here are 7 cocktails you should be making at home.

NEGRONI

1 oz London dry gin
1 oz sweet vermouth
1 oz Campari

Stir with ice for 20-30 seconds. Strain with couple glass. Garnish with orange peel.

MARTINI

2 oz gin
1 oz dry vermouth

Add contents to ice-filled mixing glass or metal shaker. Stir, don't shake, for about 10 seconds. Strain into a coupe or cocktail glass and garnish with a lemon peel

MANHATTAN

2 oz rye whiskey
1 oz sweet vermouth
2 dashes Angostura bitters

Stir the ingredients with cracked ice, then strain into a chilled coupe. Garnish with an orange twist or brandied cherry (none of that cheap maraschino bullshit)

DAIQUIRI

2 oz white rum
1 oz fresh-squeezed lime juice
3/4 oz simple syrup

Combine ingredients in a mixing glass with ice and shake well. Strain into a coupe.

DARK N STORMY

1 part Gosling's Black Seal rum
2 parts ginger beer

Fill glass with ice, add rum, then top with ginger beer. Squeeze in, then garnish with a lime wedge.

SIDECAR

2 oz Cognac
3/4 oz Cointreau
3/4 oz fresh-squeezed lemon juice

Twist the rim of a coupe into a plate of sugar so it attaches to the glass's rim. Add all ingredients to a cocktail shaker with ice and shake until chilled. Strain into sugar-rimmed coupe and garnish with an orange peel.

MARGARITA

2 oz silver tequila
1 oz Cointreau
1 oz fresh-squeezed lime juice

Rub a lime wedge over the rim of a rocks glass (or Margarita glass) then twist on a plate of coarse salt so it attaches. Shake the ingredients with cracked ice, then strain into a glass over ice.

