

bon appetit

EAT WELL / SAVOR LIFE

SUMMER GRILLING GUIDE

- CHIPOTLE-CHERRY RIBS
- CITRUS-GRILL WHOLE FISH
- CHILE-GLAZE CHICKEN
- BIG JUICY BURGERS

the sipping news

GAMAY: SUMMER'S BEST RED

Gamay—the grape responsible for Beaujolais Nouveau—also produces sophisticated, light-bodied, fruity reds that are ideal warm-weather sippers when chilled. Patrick Watson, co-owner of Brooklyn Wine Exchange in New York, picks his favorites from around the world. A.K.



Domaine Dupeuble
Père et Fils 2008 Beaujolais, France, \$13
Never to be compared with Beaujolais Nouveau, this wine exemplifies quality and grace.



Edmunds St. John 2008
"Bone-Jolly," El Dorado, California, \$16
Perhaps the best California Gamay, and right up there with French bottlings.



Evening Land Vineyards
2008 "Celebration," Oregon, \$20
Gamay excels in Oregon, as evidenced by this refreshing wine with excellent acidity.

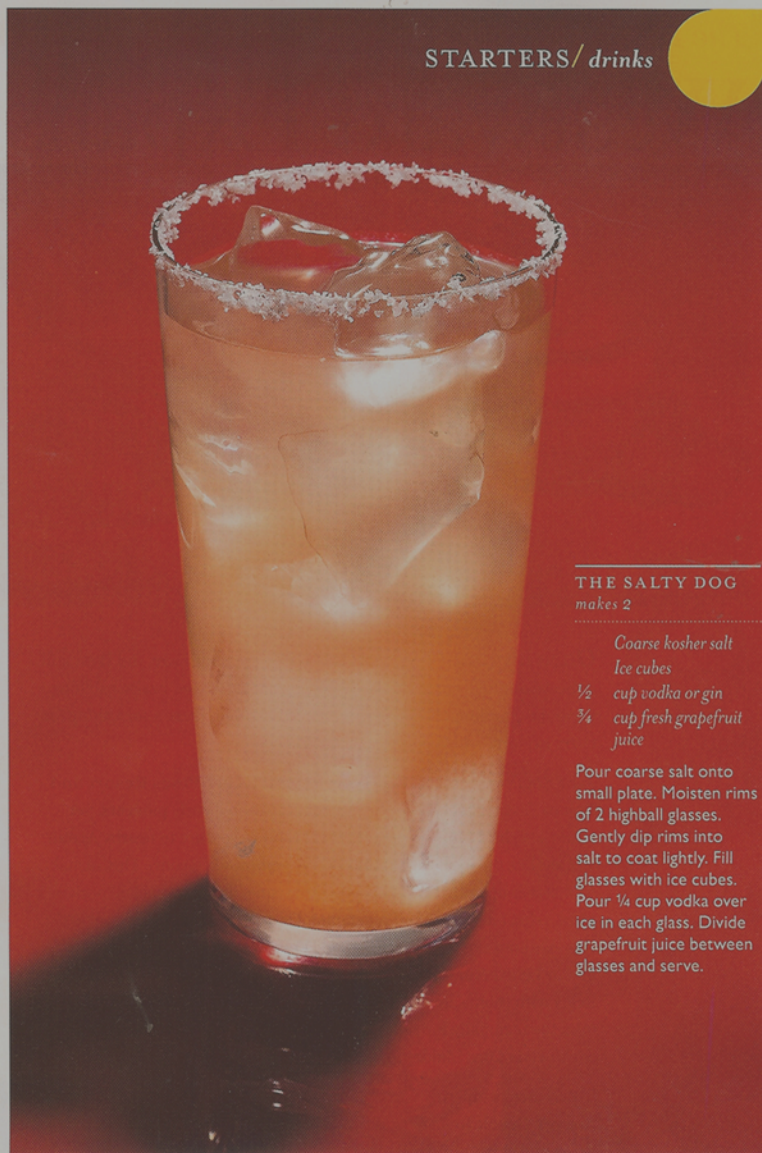


Grosjean 2008 Gamay,
Valle d'Aosta, Italy, \$24
The vineyards are beautiful, and so is this balanced wine from the standout Northern Italian producer.



Domaine de la Vougeraie
2007 En BOLLERY "Terres d'en Face," Burgundy, France, \$30
Organic vineyards produce this big and spicy Gamay.

PHOTOGRAPH BY TOM SCHIERLITZ



STARTERS/ drinks

THE SALTY DOG
makes 2

- Coarse kosher salt
- Ice cubes
- ½ cup vodka or gin
- ¾ cup fresh grapefruit juice

Pour coarse salt onto small plate. Moisten rims of 2 highball glasses. Gently dip rims into salt to coat lightly. Fill glasses with ice cubes. Pour ¼ cup vodka over ice in each glass. Divide grapefruit juice between glasses and serve.

THE MIX

the highball revival

The Salty Dog falls into a category of classic cocktail that is ripe to become this summer's trend: the highball. The formula for gin and tonic, Scotch and soda, and lesser known variations couldn't be simpler: two ounces of spirit topped with a mixer in a tall glass. The old-school Salty Dog is just vodka and grapefruit juice poured over ice in a salt-rimmed glass. Don't like salt? Fine. Remove it and you've got yourself a Greyhound. It's not to be pondered or discussed at length. You won't need to Google any obscure ingredients. It's not a drink you'll find on a famous mixologist's menu at one of the new speakeasies. No, this is a cocktail made for easy mixing and easy drinking. How refreshing. For other highballs, like the Presbyterian and the Cape Codder, visit my blog at bonappetit.com/go/bafoodist. —ANDREW KNOWLTON

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ROOT BEER BAKED BEANS
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