

# DOWNTOWN

LIVING HIGH IN LOWER MANHATTAN

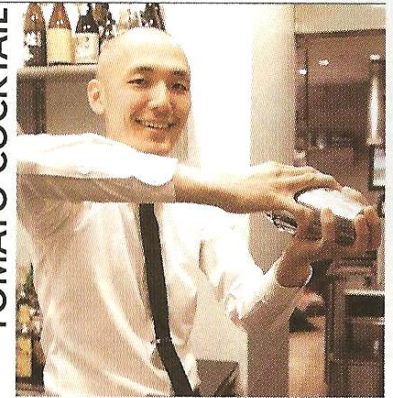
Summer 2012

# BOTTOMS UP

SUMMER IN THIS TOWN CAN BE PRETTY STICKY. TO WARD OFF THE HEAT, MIXOLOGISTS FROM AROUND THE CITY DREAMED UP TALL, COOLING, DRINKS THAT TASTE AS SPLENDID AS THEY LOOK.



TOMATO COCKTAIL



Mixed by Gen Yamamoto of Brushstroke

2 ounces vodka

½ ounce tomato confiture jam\*\*

1 ounce lemon juice

Pinch of salt

More salt for rim

Combine vodka, tomato jam and lemon juice with ice in a cocktail shaker. Shake vigorously and pour over ice into a tall glass rimmed with salt. Garnish with a twist of lemon.

\*\*Confiture jam: Combine 1 tomato with ¼ cup sugar and ¼ cup water. Cook down for approximately 20 minutes on low heat.