

## SPIRITED TRENDS

# Into the Kitchen

A mainstay of the cocktail culture, cordials and liqueurs are a key ingredient in mixed drinks and desserts; today, the flavor-packed libations are also making their way into the kitchen in everything from appetizers to entrees

### Chambord Liqueur Royale de France

No liquor collection or bar is complete without the iconic round bottle of Chambord. Made from raspberries, blackberries, honey, vanilla and cognac, the classic cordial can be mixed into cocktails, poured over ice cream, or used to add dimension and flavor to a variety of dishes, such as Sweet and Spicy Shrimp (below). Look for more recipes at [www.chambordonline.com](http://www.chambordonline.com).



### Sweet and Spicy Shrimp

16 jumbo shrimp, cleaned and raw  
1 large jalapeño, sliced into rounds with seeds intact  
1 tbs. minced garlic  
4 to 5 oz. olive oil  
2 1/2 oz. Chambord

1. Heat oil in sauté pan, stir in garlic until lightly brown. Add jalapeño slices and simmer. Butterfly the shrimp and add upright to oil mixture to cook, simmering just long enough to give full, even color. Once cooked, plate 4 shrimp to a dish. 2. Add Chambord to oil mixture over heat, stirring together and reducing slightly. Pour reduced liquid, garlic and jalapeño evenly over shrimp on serving dishes. 3. Garnish with 2 half slices of baguette and serve.

### Caravella Limoncello and Orangecello

Limoncello has long been part of Italy's culture. The citrus liqueur from Caravella is a blend of sugar, lemons and pure alcohol that can be enjoyed as an after-dinner drink or enjoyed in cocktails and foods, including Shrimp Limoncello (below). Caravella also offers Orangecello, a contemporary take on the Limoncello tradition, which features the tanginess of ripe oranges in a sweet liqueur. Find more recipes at [www.caravellaus.com](http://www.caravellaus.com).



### Shrimp Limoncello

28 large shrimp  
Flour (for dusting shrimp)  
2 oz. olive oil  
1 tbs. chopped garlic  
2 tbs. shallots  
4 oz. Caravella Limoncello  
8 oz. chicken consommé  
1 tbs. tomato paste  
3/4 stick of butter, cut into pieces  
Salt and pepper to taste

1. Peel and de-vein shrimp, and dredge in flour. 2. Place shrimp in medium to hot saucepan with olive oil; sauté lightly, about 2 min. on each side. Remove from pan, and pour out oil. 3. Add garlic and shallots to pan; sauté on medium heat until light golden. Pour in Limoncello and consommé, and stir. Stir in tomato paste. 4. Raise heat and bring to a boil. Add shrimp and butter. Let sauce reduce and thicken to the consistency of heavy cream, but do not overcook shrimp; may need to remove shrimp before sauce is finished cooking. 5. Add salt and pepper to taste. Serve with fettuccine or risotto and sautéed spinach. Serves 4

## new & noteworthy

### Zachlawi Fig Arak

Arak is a clear, colorless, licorice-flavored alcoholic drink that turns milky white when water and ice is added. Traditionally distilled from grapes and anise in the Middle East, Arak is commonly mixed with teas and juices, and typically served with *mezze*, small appetizer-style dishes. A small distillery in Ocean, New Jersey, recently resurrected the ancient spirit, with its creation of Zachlawi Fig Arak, which is distilled from figs and flavored with a bouquet of botanicals including aniseed, star anise and fennel. Unlike classic Arak, Zachlawi Fig Arak is a rich, golden hue; however, the company also produces a clear Zachlawi Traditional Arak for purists.



### THE PERFECT PATRÓN MARGARITA

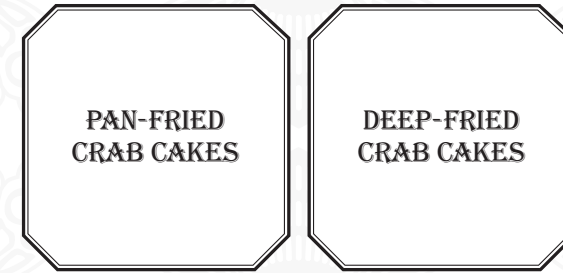
1 1/2 oz. Patrón Silver or Reposado  
3/4 oz. Patrón Citrónge  
3 oz. fresh lime juice  
Splash of orange juice  
Lime wheel for garnish

Method: In a mixing tin full of ice, combine Patrón Silver, Citrónge, lime juice, and orange juice. Shake well, strain, and serve on the rocks. Garnish with a lime wheel.



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