

COFFEE WITH DINNER? | BELGIAN BEER STEW | ICE WINE TASTE-TEST

imbibe

LIQUID CULTURE

Absinthe is Back

FIND OUT WHAT YOU'VE BEEN MISSING

10 REASONS TO LOVE TEA

DESTINATION ISTANBUL

8 EASY-DRINKING
SESSION BEERS

WWW.IMBIBEMAGAZINE.COM

\$4.95 US / CAN JAN / FEB 2008



A FEW OF OUR *favorite things*



CHA DAO YIN YANG

This surprising half-coffee, half-tea blend is mild, balanced and not too bitter, sweetened with just enough organic cane sugar. In Hong Kong (where the trend originated) it's served warm with milk, but we love drinking it chilled in place of cola to brighten a dreary afternoon. \$12 for five 16.9 oz. bottles, chadaotea.com

PAGÈS GRAPE SYRUP

Syrups shouldn't merely add sweetness; they should contribute to a drink's depth and flavor profile. Pagès syrup, made with French grapes from the Charente vineyards, has a natural, clean taste with just a hint of fruitiness, perfect for adding depth to cocktails. \$17.99 for 1 liter, klwines.com

FUNKIN PEACH MIXER

For those of us who lack the patience to wait for fresh summer peaches, this natural fruit puree is the next best thing, with more flavor than most frozen peaches. Add some to champagne for a Bellini, or try it in a smoothie. It's also available in 13 other fruit flavors,



including black currant and Morello cherry. \$15 for 300 grams, mondoliqor.com



WHISKY TALES

Charles MacLean has spent 25 years learning the ins and outs of whiskey. Now, he's distilled a veritable university of whiskey knowledge—history, distillation science, politics, poetic odes—into one potent little volume, perfect for reading by the fire with a glass of Scotch. Look for it on shelves in February. \$19.95, ipgbook.com



CUP COUTURE SLEEVES

If you occasionally forget your thermal mug at home and can't avoid using disposable cups, an insulated fabric sleeve can still reduce paper waste. Keep one of Cup Couture's many fun designs in your purse or briefcase. And yes, they come in black too. \$12. wishingfish.com

DRINK YOUR dessert

SWEET, RICH FLAVORS END A MEAL JUST RIGHT whether in the form of a decadent torte or a luscious libation. Naturally, we prefer the latter, but we also don't want a cocktail that tastes like a melted Good Humor bar. Here are some ways to satisfy your sweet tooth without going on a sugar bender.

IF YOU LIKE....

TRY A....

MOLTEN CHOCOLATE CAKE	CHOCOLATE STOUT
CHERRY TART	SEVILLA COCKTAIL (PORT, RUM, EGG, SUGAR)
CRÈME BRÛLÉE	AGED CARIBBEAN RUM
GRAPEFRUIT SORBET	GLASS OF ST. GERMAIN
BREAD PUDDING WITH RAISINS	CREAM SHERRY
BLUEBERRY COBBLER	ETHIOPIA HARRAR COFFEE
GINGER SPICE CAKE	GLASS OF BECHEROVKA

