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LIQUID CULTURE  
**imbibe**

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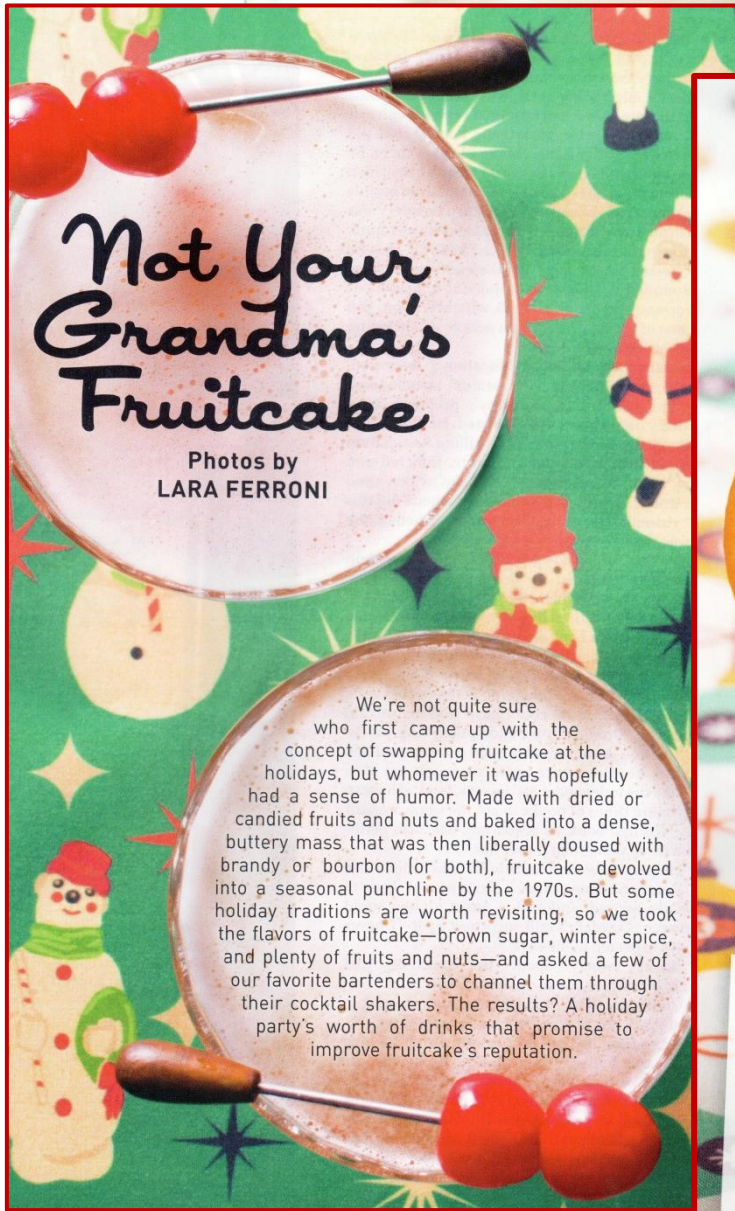
LIQUID CULTURE

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& RECIPES

DESTINATION  
**PORTLAND, MAINE**

BUDGET-FRIENDLY  
**HOLIDAY WINES**

HOMEMADE  
**HAZELNUT LIQUEUR**



## Not Your Grandma's Fruitcake

Photos by  
LARA FERRONI

We're not quite sure who first came up with the concept of swapping fruitcake at the holidays, but whomever it was hopefully had a sense of humor. Made with dried or candied fruits and nuts and baked into a dense, buttery mass that was then liberally doused with brandy or bourbon (or both), fruitcake devolved into a seasonal punchline by the 1970s. But some holiday traditions are worth revisiting, so we took the flavors of fruitcake—brown sugar, winter spice, and plenty of fruits and nuts—and asked a few of our favorite bartenders to channel them through their cocktail shakers. The results? A holiday party's worth of drinks that promise to improve fruitcake's reputation.



### Recipe NUTTY LIKE A FRUITCAKE

Portland bartender Mindy Kucan added a touch of tiki to fruitcake via allspice and rum, giving the familiar flavors of winter a warm-weather spin. "Everybody wants to be somewhere tropical in the winter, right?" Kucan says.

#### INGREDIENTS

- 1½ oz. Demerara rum (Kucan uses El Dorado)
- ½ oz. spiced rum (Kucan uses Chairman's Reserve)
- 1 oz. fresh orange juice
- ½ oz. fresh lemon juice
- ½ oz. curaçao (Kucan uses Pierre Ferrand Dry Curaçao)
- ¾ oz. orgeat
- ¼ oz. allspice dram
- 1 dash Angostura bitters

#### DIRECTIONS

Shake all ingredients with crushed ice and pour (unstrained) into a glass. Garnish.

Tools: shaker  
Glass: double Old Fashioned  
Garnish: cinnamon stick, grated nutmeg, orange slice studded with cloves

#### FROM THE KITCHEN OF

Mindy Kucan  
Hale Pele, Portland, Oregon

