

Tricks Of the Trade

Mixing a Summer Drink

When preparing a summer cocktail at home, Jacques Bezuidenhout, the mixologist at the Starlight Room in San Francisco, picks up seasonal fruits and then selects an appropriate spirit. Lately he's been making



Ginger Watermelon Collins, forcing fresh watermelon through a strainer to collect the juice. Next he mixes in

fresh ginger and lemon juice before adding a light gin or rum. He shakes the mixture well with ice, strains it into an ice-filled glass and garnishes it with a watermelon wedge.

Mr. Bezuidenhout prefers light spirits such as silver rums and tequilas. To allow flavors of the drink to come through, he keeps it simple by using a minimum of ingredients. When adding a little sweetness to a cocktail, such as a mojito, Mr. Bezuidenhout mixes his own simple syrup with equal parts sugar and water. He adds less sweetness to a drink than called for to avoid oversweetening.

Before serving, he tastes cocktails with drops on his tongue using a stirring straw.

—Stacey Delo

WSJ

8-2-2006