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SHAKEN AND STIRRED

A Toast to No Toast



MARILYNN K. YEE/THE NEW YORK TIMES

CHEERIO Think English breakfast. Make cocktail.

By JONATHAN MILES

TEN years ago, when Peter Kane was visiting London for a month, he was eating his standard English breakfast of toast and marmalade, sipping a cup of tea, and staring out the fogged window at a stereotypical London morning: drizzly, leaden, cold.

It was one of those cinematic travel moments, and Mr. Kane, a New York City lounge owner and mixologist, found himself formulating a question. How do you translate this experience, he asked himself, into a cocktail?

Ditch the toast, for starters. But the marmalade and the tea — and, at least right now, the dingy cold weather outside — have jumped from Mr. Kane's memory into a glass at the Stanton Social, a Lower East Side restaurant where Mr. Kane is an owner.

The drink is named the Social Tea, and it melds citrus vodka with orange marmalade and a variety of green tea from China called gunpowder tea, rounded off with honey and lemon flavors.

Mr. Kane hadn't encountered a marmalade-

THE SOCIAL TEA

Adapted
From Stanton Social

- 2 ounces Stolichnitskiy Citros.
- $\frac{3}{4}$ ounce double-strength brewed green tea.
- 2 tablespoons orange marmalade.
- $\frac{1}{2}$ ounce honey syrup.*
- $\frac{1}{2}$ ounce Triple Sec.
- $\frac{3}{4}$ ounce freshly squeezed lemon juice.
- Twist of lemon peel for garnish.

Add the ingredients to an ice-filled cocktail shaker and shake well. Strain into a snifter over ice. Garnish with the lemon peel.

Yield: 1 serving.

* To make the honey syrup, combine equal parts honey and water until smooth.

sweetened cocktail before. "I didn't even know if the marmalade would dissolve properly in a cold drink," he said. But, fond London memories aside, he dug the idea.

"When you're creating cocktails, you're always looking for creative sweeteners," he said. "Marmalade has a depth and nuance to it that something like a lemon simple syrup just can't match." Plus, he said, "the word 'marmalade' just jumps off the menu."

It's jumping off a lot of menus this season, along with its less citric cousin, jam. Witness the Crusta Apris at Bobo, a restaurant that opened in the West Village in September, in which apricot jam meets cognac and lemon juice beneath a sugar-dusted glass rim.

Or the Toranja at Grayz — the chef Gray Kunz's Midtown experiment with cocktails and lux finger food — which also made its debut in September and which features Brazilian cachaça paired with grapefruit marmalade.

At China de Puebla, a recent addition in Harlem that intermingles Asian and Mexican cuisine, cranberry jam infused with star anise is mixed with aged tequila in a holiday special known as a Cranberry-Star Anise Margarita.

And back in London, where it all began for Mr. Kane (and where marmalade's introduction to the cocktail is said to have occurred, in 2000, with Salvatore Calabrese's gin-based Breakfast Martini), the Rockwell Bar at the Trafalgar Hotel offers a Chili Jam Martini: vodka and strawberry preserves spiked with a hint of chili pepper.

So it's a trend. But unlike many of the latest cocktail ingredient fads, some of which derive from bartenders raiding high-end restaurant kitchens for painstakingly made syrups and hard-to-find obscurities, Mr. Kane said the beauty of this one is its accessibility.

"How many different marmalades are out there that are just amazing?" he said. "You can make cocktails at home with them that are 1-2-3 easy." Not to mention breakfast the next morning.