

Latina

STAY CONNECTED
TO YOUR CULTURE

SPECIAL REPORT:

The Unique Challenges Faced by **AFRO- LATINAS**

*What to
Cook for
Your
Holiday
Table!*

**6 Crowd-
Pleasing
Latino
Recipes**

**DON'T
BE THE
OFFICE
BAD
GIRL!**
HOW TO
PROTECT
YOUR
REPUTATION

70 **REASONS TO LOVE BEING LATINA RIGHT NOW**

→ **GO AHEAD,
GET INSPIRED!**

Perfect Party Looks

- SEXY EYE MAKEUP
- EASY HAIR TRICKS
- THE BEST DRESSES FOR YOUR BODY

DEMI LOVATO

HER **EMOTIONAL
JOURNEY** BACK
FROM "ROCK
BOTTOM"



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\$2.95US



DRINKS

Mango Martini

- 1 mango, cut into large chunks
- 3 tsp. sugar (substitute with Splenda or other sweetener if desired)
- 8 oz. water
- 1½ oz. potato vodka
- 1 oz. triple sec
- Splash of fresh lime juice
- Cherries, for garnish

Prepare homemade mango syrup by boiling water with sugar and mango chunks (skin and pulp). Strain to remove mango. Let syrup cool. Add 1 oz. syrup, vodka and triple sec to cocktail shaker with ice. Shake all ingredients and serve in martini glass. Garnish with cherry and slice of fresh mango. Makes 1 serving.

The Latin Apple

- 1 red chile pepper
- 1½ oz. Santa Teresa Gran Reserva rum
- ½ oz. freshly squeezed lime juice
- 1 oz. apple juice
- ¼ oz. simple syrup*

Chop half of chile pepper and reserve remaining half for garnish. In shaker, add chopped chile pepper and remaining ingredients. Shake and strain into martini glass. Garnish with reserved chile pepper on rim. Makes 1 serving.

***CHEF'S NOTE:** To make simple syrup, mix equal parts superfine sugar and water (for example, 1 cup to 1 cup) in container with lid. Tighten lid and shake until sugar is dissolved.



Don't want to shell out the bucks for a full bar? You can still make a splash by offering just one signature cocktail (like these here!) along with beer and wine.

Clockwise from top: The Latin Apple, Mango Martini, and Oaxacan Sleigh Bells on Allegro metallic coasters, \$20 (set of six), Crate & Barrel; square lacquer tray, \$24, West Elm.

Oaxacan Sleigh Bells

- 4 tbsp. granulated white sugar
- 1 tsp. powdered cinnamon
- 3 lemon wedges
- 2 orange wedges
- 2 oz. Scorpion Silver mezcal
- ¼ oz. Campari
- ¼ oz. simple syrup
- Chilled club soda, to top
- Orange wedge, for garnish

In small bowl, add sugar and cinnamon and mix until well-blended; set aside. In cocktail shaker, muddle lemon and orange wedges and add mezcal, Campari and simple syrup. Fill with ice and shake vigorously 7 seconds. Strain into ice-filled highball glass, and top with club soda. Garnish with orange wedge and pinch of cinnamon-sugar mix. Makes 1 serving.

Meet the Chefs & Mixologists!



Mexico native Oscar del Rivero (Mango Martini) is the executive chef behind Jaguar Ceviche Spoon Bar & Latam Grill, Talavera Cocina Mexicana and Peacock Garden Café, the South Florida restaurants from Jaguar Hospitality Group.



Venezuelan Edison Caridad (The Latin Apple) is U.S. brand ambassador for rum producer Santa Teresa. Since 2010, he has also been a working craft bartender at PDT, the famed East Village speakeasy.



Esteban Ordonez (Oaxacan Sleigh Bells and Small Bites, page 82) is the chief mixologist and managing partner for the International Cocktail Group, a consulting firm. Ordonez stepped out from behind the bar in 2001 to study at the world-famous Escuela Española de Cata and Círculo de Vino Matritense, both located in Madrid. He took those skills back to New York City, to Citarella and Atlas restaurants.