

A-LIST ISSUE athome

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WITH MARCIA SELDEN CATERING

FESTIVE FIZZ

This blackberry meets bourbon cocktail is your new cocktail party MVP. Consider it your cold weather mojito, where rum is replaced with bourbon, and ginger beer adds a spicy kick to balance the sweet berries and refreshing citrus. Best of all? You've got both your holiday colors in one glass. We'll cheers to that.



BLACKBERRY DREAM COCKTAIL

INGREDIENTS

Granulated sugar, for the rim of the glass
Zest from 1 lime, also for the rim
8 fresh blackberries
7 mint leaves
Juice of ½ lemon
2 T honey
2 oz bourbon, more or less to taste
Ginger beer for topping

DIRECTIONS

Combine the sugar and lime zest on a plate. Run the lime wedge around the edge of your glasses, then invert each glass into the plate to create a sugar/lime rim. In a cocktail shaker, add blackberries, mint, lemon juice and honey. Using a muddler, muddle all ingredients together, mashing everything to release the juices. Add the bourbon. Add ice to your rimmed glass and pour the drink over the ice. Top the glass with a little more ice, then pour the ginger beer over, gently stirring. Add fresh mint and enjoy!