

PORT TONIC

As sad as I am to say goodbye to summer, it seems only right to send it off with a refreshing cocktail. I started drinking these while visiting Portugal. It's a lovely apéritif to enjoy while deciding whether to order the bacalhau or the grilled sardines. It is a takeoff on a gin and tonic with white port replacing the gin. Saúde!

(NOTE: Normally the glass would be filled to the top, but "someone" might have sampled a bit too much before the photo was taken. Just saying...)

INGREDIENTS (1 serving)

2 ounces dry white port

6 ounces tonic water

1 slice orange

1 slice lemon

Ice

Mint for garnish

PREPARATION:

Fill a large goblet or wine glass with ice, stir to chill the glass, strain out water, leave the ice. Take a slice of lemon, then a slice of orange, press and smear them around the inside of the glass. Give each a squeeze to release the juice and drop inside the glass.

Add port, and then tonic. Stir lightly. Enjoy!