A28 Friday • 05.03.04

hot!

style ★ gossip ★ beauty ★ trends ★ shopping

Office flirtation quickly led to serious romance

Proposals

Of love

Taste of the exotic

Cocktail of the week

Jade 'n' Ginger

They're engaged

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Taste of the exotic

By Kerry Moore
Staff Reporter

Once a lounge and restaurant, sugarandsugar, on the Gastown fringe, is now an art gallery and event space — available for everything from wedding receptions to outrageous birthday parties. Try this icy sipper, a sugarandsugar speciality.

Jade 'n' Ginger

1½ oz. Stolichnaya vodka
1 dash Stoli Vanilla
1 oz. apple juice
½ peeled, cubed kiwi fruit.
2 lime wedges
1 pinch fresh grated ginger
1 sugar cube
Lime wheel to garnish.

Muddle (crush with a wooden spoon) kiwi, lime (squeeze juice in the glass, then drop in the rind), ginger and sugar cube in a highball glass. Add remaining ingredients. Fill glass to three quarters full with crushed ice and shake well, covering the top with a flat lid. When chilled, remove lid, top up with crushed ice and it should look like a Sno-Cone. Garnish with lime wheel. Get two straws — this is a drink to share!

Serve with: Lightly grilled halibut or as a brunch drink with fresh fruit and cheese.

Cocktail of the week

Jon Murray — The Province

Tannis Ling, head bartender at sugarandsugar, with a Jade 'n' Ginger, an icy cocktail.