



## KITTY HIGHBALL

Classic from *Here's How*, by W. C. Whitfield (1941), adapted by the Fresh Kills Bar staff, Brooklyn, New York

Glass: COLLINS

Garnish: CANDIED GINGER

Accompanied by a line illustration of a lounging feline, W. C. Whitfield's original Kitty Highball recipe—equal parts red wine and ginger ale over ice—was printed alongside the beefier, Brit-leaning Bull Dog Highball, consisting of orange juice, dry gin, and ginger ale. Much to the delight of cat people, the Kitty was the easier source for Fresh Kills Bar to riff on when they were looking for low-ABV inspiration. This contemporary adaptation deconstructs the ginger ale into separate syrup and soda elements.

2 ounces red wine

¾ ounce ginger syrup (recipe follows)

½ ounce lime juice

Soda water

Combine the wine, ginger syrup, and lime juice in a cocktail shaker. Add a small piece of cracked ice and shake until chilled. Strain into a collins glass filled with ice, top with soda water, and garnish with the candied ginger.

## GINGER SYRUP

MAKES ABOUT 2 CUPS

2 cups sugar

1 cup fresh ginger juice

Combine the sugar and ginger juice in a small pot over very low heat. Cook, stirring constantly, until the sugar is dissolved. Remove from the heat and let cool completely. Transfer to a plastic or glass container and store in the refrigerator for up to 1 month.

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