

SPECIAL
DOUBLE
ISSUE

NEW YORK

The Summer Issue

BI-PARTISAN FUN EVERY DAY
THRU LABOR DAY

LAKES! BEACHES! POOLS!

SHAME-FREE PULP SHAMEFULLY CHEAP SUMMER HOUSES

Sophisti- pops

Nothing against freezer pops, but isn't it time that the most simple of summer treats—the Popsicle—got an upgrade? We asked an Iron Chef, a barbecue guru, a top barman, and a pastry classicist to create recipes for portable coolants. Hint: It's easier to spike a frozen sweet when you're making it yourself.

ALEXANDRA VALLIS



Watermelon Agua Fresca

Elizabeth Karmel,
EXECUTIVE CHEF,
HILL COUNTRY

"Fresh water" fruit drinks are served all over Mexico, but when Karmel had trouble finding proper agua fresca in New York, she decided to make some herself. The key is to strain the pulpy fruit to make a clear liquid. Here, St. Germain liqueur adds some depth to the sweet watermelon flavor.

- ½ fresh watermelon, seeded and diced (yields about 6 cups of juice)
- 2 small limes, juiced
- ¼ teaspoon fine-grained sea salt
- 1½ cups St. Germain liqueur (or sparkling wine), optional

Place a fine sieve in a large bowl or other container. Push watermelon fruit through the sieve to eliminate pulp and collect juice. (You can strain a second time with an even finer sieve or cheesecloth.) Alternatively, purée fruit in a blender and strain through a fine sieve or cheesecloth. Set aside. In a large pitcher, mix lime juice and salt. Add watermelon juice and optional liqueur, and stir well. Taste, and adjust seasonings if necessary. Stir well just before use. Pour into Popsicle molds, and let freeze overnight. Serves 12.

REQUISITE
DISCLAIMER:
Not really Obama's abs.
Not really McCain either.
And not McCain,
for that matter.
But you know that.

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