

Created by: Debra C. Argen

Heavy Water Vodka at Nest in New York

Cool new drinks from **Heavy Water Vodka** in a cool new location, Nest, in New York.

Although it is barely springtime, it is already time to start thinking about lazy summer days and warm summer nights. On March 2, 2006, cocktailian wizards, Anistatia Miller and Jared Brown, creators of the ultra-premium Heavy Water Vodka, and authors of *Shaken Not Stirred: A Celebration of the Martini* and publishers of *Mixologist: The Journal of the American Cocktail*, were behind the bar at Nest, 215 West 28th Street in New York, mixing up some inspirational summer cocktails for select guests, showcasing Heavy Water Vodka, which is made in Sweden. Geir A. Ringdal and Paul-André Pedersen, CEO, also of Heavy Water Vodka were there for the festive evening.



Anistatia and Jared created three cocktails for the evening, which were perfect for summer, but then again, why wait until summer to enjoy these new cocktails with fresh ingredients like grated ginger, freshly squeezed limejuice and fresh berries. They are always looking for ways to tweak the best out of each and every cocktail that they create, and the addition of a 'little something extra' like Calpico, a Japanese milk-based soft drink, really created a delicious unique taste.

Heavy Water Vodka Sampler Menu



Heavy Mule

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60 ml Heavy Water Vodka
90 ml ginger beer
30 ml fresh lime juice

Build the cocktail in an ice-filled highball glass. Garnish with a lime wedge.

Note: Anistatia and Jared suggest that if ginger beer is not available, to use ginger ale and grate a little fresh ginger into the glass, which is how they made the cocktail the night at Nest. I really loved the fresh taste and pungency of the freshly grated ginger, which I think really made this cocktail come alive. Make it both ways, with ginger beer, as well as with ginger ale and fresh grated ginger, and make your own comparisons.



Ginza Collins

45 ml Heavy Water Vodka
30 ml Calpico
splash of fresh lemon juice
soda Water

Fill a highball or pilsner glass with ice. Add all of the ingredients. Stir. Garnish with a lemon slice.

Note: Calpico can be purchased at Asian markets.

Berry Heavy

60 ml Heavy Water Vodka
2 teaspoons simple syrup or granulated sugar
2 lime wedges
7 berries in season

Muddle syrup or sugar and fruit in an old-fashioned glass. Fill with ice. Pour in vodka.

For more information on Heavy Water Vodka, please contact Anistatia Miller at anistatia@heavywater.no or visit their website at www.heavywater.no.

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