

## St-Junmai (Sake Cocktail)

So chic! A fashionable cocktail for the fashion set. Junmai is pure rice sake, meaning nothing else is used to produce it except rice, water and a mold that converts starch into fermentable sugars. Because of this, junmai sake typically has a fuller flavor and a higher acidity that plays well with the grapefruit juice and floral flavors of the oh-so-chic St-Germain. An adornment of crisped, caramelized bresaola gives this drink an unexpected sweet-salty touch and makes this pinkish drink the perfect accessory to any fashionable soirée.

The vodka is optional — adding it obviously increases the booziness — but since sake is already high in alcohol, you can skip it for a somewhat tamer drink.

### Ingredients

1 thin slice bresaola  
1/4 teaspoon sugar  
4 ounces junmai sake  
2 ounces vodka (optional)  
2 ounces fresh red grapefruit juice, plus more for rim of glass  
2 teaspoons St-Germain  
6 drops citrus bitters

### special equipment

spice grinder  
cocktail shaker or jar

### Directions

Crisp the bresaola in a small nonstick skillet over medium-high heat. Cook until it's crisp, flipping from side to side as it curls and blisters, pressing down on it a little, 5 minutes. Remove to a plate and let cool. Break into pieces and buzz in a spice grinder with the sugar until almost a powder. Place on a plate.

Fill 2 martini glasses with ice and water to chill. Fill a metal cocktail shaker halfway with ice. Pour in the sake, vodka (if using), grapefruit juice, St-Germain and bitters. Shake or stir to chill.

Dump the ice water from the glasses. Rub the rims with a little grapefruit juice. Press into the sugared bresaola to coat the rim. Strain the cocktail into the glasses.

**total time:** 10 minutes

**active prep:** 10 minutes

**serves:** 2

**difficulty:** easy

