



Picon Punch

Out West, émigrés from Europe's Basque region mix grenadine, bitter liqueur, and brandy.

Scotty Ygoa, owner of the Star Hotel—a Basque restaurant and boardinghouse in Elko, Nevada, that's been around since 1910—pours as many as a hundred Picon punches a night. Take a look at the Basque bartender in action, then try making your own, following his recipe:

ice

splash of grenadine

Amer Picon (a bitter orange French spirit; Torani makes a version called Amer that's available at some bars and restaurants and can be purchased online)

brandy

lemon twist

club soda (optional)

Fill a 6.5-ounce glass with ice. Add grenadine. Fill the rest up (90 percent) with Amer Picon. Top glass with half a shot of brandy and a twist of lemon.

Serves 1

Variation: Some people cut back on the liqueur, add a shot of club soda, and then add the brandy.

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