



IS JFK'S SECURITY PERILOUSLY
A WHISTLEBLOWER'S STORY BY CRAIG HORO

NEW YORK

Sweet!

ITALIAN SUMMER PLEASURES
FROM ANTIPASTO TO GELATO

BY GILLIAN DUFFY



Plus

- PITCHER-PERFECT PUNCHES
- COOLEST DESSERTS
- EASY-GRILLING KEBABS

CITARELLA'S SPARKLING FRUIT
STEFAN TRUMMER
CITARELLA AND TRUMMER HOME
IN GREENPORT, N.Y.
Serves 4 to 8.

1 white peach
5 strawberries
1 slice watermelon
1/4 apple
1/4 cup sugar
3 ounces Grand Marnier
3 ounces vodka
8 ounces fruity white wine
(Sauvignon Blanc or Pinot Grigio)
10 ounces champagne

Cut the fruit into small cubes or slices, and place in a large pitcher. Add the sugar, Grand Marnier, vodka, and white wine, and allow the mixture to steep in the refrigerator for up to a day (it can also be served immediately). Pour into a pitcher half filled with ice. Top off with champagne.



tastes of summer

Plus
PITCHER-PERFECT
PUNCHES

breaking the ICE

>> Okay, so you're no Tom Cruise with the cocktail shaker. That's no excuse for leaving your guests high and dry this summer while you toddle back and forth from bar to grill. Not when we've coaxed the city's best bar chefs—whatever you do, don't call them barkeeps—into devising a solu-

tion for the busy home mixologist: It's called a pitcher drink. Consider it the drinking man's answer to one-pot cooking. Think tall. Think cool. Think fruity, fizzy, and refreshing. There's a tongue-tingling Campari-and-grapefruit concoction spritzed up with Prosecco. A thirst-quenching watermelon cooler that fairly cries out for barbecue. Swear you've had your last mojito? Try Douglas Rodriguez's Co-Jito and get back to us. The Ginger Snap is like a Dark and Stormy, only darker and stormier, thanks to the delicious addition of an herbal Spanish liqueur. And unlike traditional sangria, the white-peach-and-watermelon-enhanced version from Citarella's Stefan Trummer is so crisp and light, the cocktail kid claims you can finish a whole pitcher all by yourself. Just wait fifteen minutes before you poll a Pete Rose on the Slip 'n' Slide. >>

PHOTOGRAPHED BY MARY ELLEN BARTLEY



CITARELLA'S SPARKLING FRUIT

STEFAN TRUMMER
CITARELLA AND TRINNIER WINE,
38 CREEKPORT, N.Y.
SERVES 4 TO 6

1 white peach
1 strawberry
1 slice watermelon
1 apple
1 cup sugar
1 ounce Grand Marnier
1 ounce vodka
8 ounces fruity white wine
Champagne Blanc or Pinot Grigio
11 ounces champagne

Cut the fruit into small cubes or slices, and place in a large pitcher. Add the sugar, Grand Marnier, vodka, and white wine, and allow the mixture to steep in the refrigerator for up to a day (it can also be served immediately). Pour into a pitcher half filled with ice. Top off with champagne.