

The Cornell Daily **Eclipse**

Mixology

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Think I'm writing about a drink you can't even buy? Think again: last year, the U.S. government **reauthorized the production** and sale of absinthe. International brands, like Kübler Absinthe (\$53.99 a liter at Northside Wine and Spirits), and some American brands immediately went on sale.

Absinthe became popular among in the late 19th and early 20th century in France, but was banned in the U.S. and most European countries by 1915. Then thought to contain an addictive hallucinogenic drug (it was commonly referred to as "La Fée Verte" or "the green fairy"), people now question its psychoactive properties.

In the 1990s many European Union countries reauthorized its production and sale, although most of these brands contain a lower percentage of the supposedly active ingredient thujone than the drink did before it was banned.

Traditional preparation: pour one ounce absinthe into a small glass and place a slotted spoon over the top of the glass. Place a sugar cube in the spoon and slowly pour between three and five ounces of very cold water over the sugar. The drink will turn milky white as the non-water soluble flavors develop.

Absinthe can also be used as a regular, albeit strong at 50-70 percent alcohol per volume, alcohol in mixed drinks.

Green Bitch

2 ounces absinthe

½ ounce crème de menthe

2 ounces green curacao

Shake in cocktail shaker or two plastic cups with ice. Strain into glass.

Wharf Rat

3 ounces orange juice

1 ounce apricot brandy

1 ounce white rum

1 ounce grenadine

1 ounce Absinthe

Mix with crushed ice and top it up with absinthe.

Dirty Bomb

2 ounces absinthe

1 can red bull

Pour half can Red Bull into cup and drop in one shot absinthe; drink immediately.

Hemingway

1 ounce absinthe

champagne

Pour absinthe into flute glass over ice. Top up with champagne.