



Addington

- 1 jigger sweet red vermouth
- 1 jigger dry white vermouth
- Club soda
- Lemon twist

Pour vermouths into Old Fashioned glass and stir well with ice. Fill with club soda and garnish with lemon twist.

Addington Cooler: Prepare as above but use highball glass instead of Old Fashioned glass.

Addington White: Prepare as above but substitute sweet white vermouth for sweet red vermouth; garnish with maraschino cherry.

Cheese Beignets

These curiously shaped, crisp and chewy fritters serve as a most agreeable appetizer with any apéritif or cocktail, and provide a particularly harmonious accompaniment to the brandy-fortified, herb-scented flavors of vermouth.

4 tablespoons butter
½ cup water
½ cup flour
2 large eggs
1 teaspoon prepared mustard

½ teaspoon salt
¾ cup grated Parmesan cheese
1 teaspoon Worcestershire sauce
1 dash hot sauce
Oil for deep-frying

Place butter and water in heavy-bottomed saucepan; bring to boil. When butter is melted, remove from heat and dump in flour, all at once. Stir quickly with wooden spoon until mixture thickens. Return to heat and stir constantly until mixture forms smooth, shiny mass. Remove from heat.

With back of spoon, make small pocket in batter. Break 1 egg into it and beat until smooth. Repeat process with second egg. Add remaining ingredients, except oil, and set mixture aside until shortly before serving time.

About 15 minutes before serving time, preheat oven to 250 F, and heat oil (2½-3 inches deep) in deep-frying pan to 350 F.

Scoop up heaping teaspoons of paste and drop into hot oil. To avoid overcrowding and heat loss, fry no more than 3 to 4 fritters at a time. As fritters rise to surface of oil, turn over with spoon and cook until evenly browned, about 2 minutes. Drain on paper towels and place on serving tray; keep cooked beignets warm in oven for up to ½ hour. Serve warm.

Yield: 16-20 beignets.