

MISS KOPP'S MIDNIGHT COCKTAIL

The Midnight



The Midnight (that's its real name!) comes from the 1922 book *Cocktails: How to Mix Them*, and is described as a drink that was "very much appreciated amongst the dancing people at the Savoy Hotel in London a few years ago."

It is basically a Bronx cocktail with absinthe instead of orange bitters, so if you're not fond of the absinthe, try it with orange bitters and call it a Bronx. Just be sure to use good vermouth, and remember that vermouth is wine—it must be kept refrigerated, and used within about a month of opening the bottle.

1 oz gin
1 oz sweet vermouth
1 oz dry vermouth
Fresh-squeezed juice of a quarter of an orange or grapefruit
Dash of absinthe

Swirl a dash of absinthe around a cocktail glass to rinse it, then toss out the extra. Combine the other ingredients in a cocktail shaker with ice and stir well. Strain and serve in a cocktail glass.

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NEW YORK, SEPT. 27.—Constance A. Kopp, the Lady Sheriff of Bergen county, N.J., bustled into police headquarters last night and said she had a warrant