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Cocktail of the Week:



Not that we care, but we are single—again—for Valentine’s Day. And date night just might call for something *hot*. And this cocktail, served at H50 Bistro (aka “His Name Was Paul”), is just the hunka hunka of burning love we’re after.

Burning Love

1.25 oz. Chambord
.5 oz. Triple Sec
1 oz. Sweet & Sour
1.25 oz. Bacardi 151 rum
Splash of Simple Syrup

Mix Chambord, Triple Sec, Sweet and Sour, and half of the Bacardi 151 rum in a shaker with ice. Pour into a sugar-rimmed martini glass. Using the back of a spoon, float the remaining 151 rum on top of drink. Light on fire and garnish with a cherry. Note to self: Once flame is killed, wait a good minute to drink to avoid scorched puckers!

www.h5obistro.com