

SPEND LESS + SWEAT MORE = SUMMER FUN

# Men's Health

STRONGER, FASTER, BETTER

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## Vodka and C H I L L

Vodka is not good hand sanitizer, but it is good hot-weather drinking. It's more versatile than gin, cleaner tasting than rum, and less TEQUILA than tequila. Especially these unsung bottles, each paired to a purpose: sipping straight, on ice, and in cocktail form. BY CAREY JONES



### NEAT: SNOW LEOPARD

This Polish vodka has an almost creamy texture. Credit a base of spelt (that's right, not potato), an ancient grain that delivers a surprisingly bold flavor with no afterburn. Keep a bottle stashed in your freezer for summer-evening sipping. \$30



### ON THE ROCKS: ST. GEORGE ALL PURPOSE

As the ice melts in your glass, the water opens up some of the subtle flavors of your vodka. That's why rocks are best suited for more complex spirits, like this one, which is made with pears from northern California. Your first sip (slightly sweet and strong) will taste different from your last (slightly floral and clean). \$29



### IN A COCKTAIL: HAKU

If you've tasted the glory of a whisky from the Japanese distillery Suntory, well, now it's making vodka. As it does with its whiskies, Suntory distills this spirit from rice and filters it through bamboo charcoal, producing a soft, clean vodka that heightens the flavors of whatever you throw at it. \$26

### ← HAKU COBBLER

If you want something that goes down as easy as a vodka soda but with a lot more going on, try this drink from Marlowe Johnson, beverage director of Flowers of Vietnam in Detroit. It's fresh, thanks to cucumber and berries, but also deliciously dry due to a little dry sherry. Use whatever LaCroix flavor you like—Johnson recommends hibiscus, but grapefruit works, too.

- 3 CUCUMBER SLICES
- 5 RASPBERRIES
- PINCH OF SALT
- 1½ OZ HAKU VODKA
- ¾ OZ SIMPLE SYRUP\*
- ¼ OZ FINO SHERRY (TIO PEPE IS A GREAT BRAND)
- LACROIX OR OTHER SPARKLING WATER

In the bottom of a tall glass, muddle the cucumber, raspberries, and salt. Add the vodka, simple syrup, and sherry. Fill the glass with ice and pour in the LaCroix to fill. Stir briefly and serve. *Makes 1 drink*

\*Equal parts sugar and hot water, stirred until dissolved

JULY/AUGUST 2020 // MensHealth.com