



STAFF PHOTO BY ANGELA ROWLINGS

A CHRISTMAS COLLINS FROM STATE STREET PROVISIONS.

Holiday CHEERS

State Street Provisions toasts the season with history-based libations

By **KERRY J. BYRNE**

Put some punch in your holiday parties with historically inspired grog and other wintry cocktails from one of Boston's most anticipated new restaurants.

State Street Provisions opens in early December

at the edge of Long Wharf, drawing culinary inspiration from the Boston waterfront's more than 300-year legacy of international trade and commerce. It's the first restaurant in Boston proper from the Grafton Group, which operates four popular Cambridge eateries.

The Boston Herald took a sneak peek this week at what

will be a constantly rotating menu of tasty seasonal cocktails.

"Long Wharf was Boston's lifeline to the rest of the Colonies and the rest of the world," said State Street Provisions bar manager Kyle Powell. Among other culinary claims to fame, he said, Long Wharf was an early center of the American banana trade.

He'll serve house-made banana cordials in a tribute to this bit of local history.

Rum and molasses will also feature prominently in Powell's menu, as Long Wharf featured in Boston's famous sugar, rum and molasses trade with the Caribbean. We're excited about his rotating collection of seasonal grog — a catch-all phrase in Colonial times for any blend of rum, citrus and water.

One of his first winter mixers will be grog made with locally distilled Privateer rum of Ipswich, lime juice and smoked-molasses Earl Grey tea syrup (you can make a tasty version at home with straight molasses).

"The tradition of grog goes back over 200 years," said Powell. "Grog was typically something the British navy gave to its sailors to appease them. We like the idea of grog to spice up our menu and offer a respite for our guests, much like grog might have been a respite for sailors back in the day."

State Street Provisions opens at the height of the holiday party season and Powell said grog makes a perfect party punch — not to mention a great story for your guests.

Take a sip this season, too, of State Street's Christmas Collins, featuring juniper-infused Campari and a sprig of fresh rosemary that lend the cocktail a fresh Christmas wreath aroma.

Chef Tom Borgia, of the Grafton Group's popular

Add classic dishes to your Thanksgiving

By **KERRY J. BYRNE**

Holiday dishes must serve many masters. They should be easy to make so you can maximize your fun time. They have to look good and taste good. And they have to make friends and family happy. Here are four of the Boston Herald's favorite holiday classics, featuring a pair of Boston chefs who specialize in Americana cuisine and two of the most trusted names in American cooking.

GIFT-ABLE MASON JAR CRANBERRY-APPLE SAUCE

This classic homemade cranberry sauce comes straight from Betty Crocker. Our twist? We pour the sauce into mason jars and wrap them with ribbons. They make pretty party gifts and add a colorful splash of cranberry-hued harvest color to the dinner table.

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Russell House Tavern in Harvard Square, will oversee the State Street Provisions kitchen. Look for fresh-baked bread, house-made sausages, preserves and pickles, and plenty of local seafood in the raw bar.

(State Street Provisions, 255 State St., www.statestreetprovisions.com)

STATE STREET PROVISIONS WINTER GROG PUNCH

For the molasses tea:
½ c. molasses

1 c. fresh-brewed Earl Grey tea

Stir molasses in tea until it dissolves. Set aside until ready to mix punch.

For the punch:

1 c. molasses tea

½ c. fresh-squeezed lime juice

½ c. water

2 c. Privateer True American Amber Rum

6 to 10 dashes Angostura bitters

Stir together all ingredients in punch bowl. Add ice if desired. Serves 6 to 10 people.

STATE STREET PROVISIONS CHRISTMAS COLLINS

For the juniper-infused Campari

1750-ml. bottle of Campari
About 5 T. juniper berries, lightly macerated

Mix together Campari and juniper. Let sit overnight.

For the cocktail:

2 oz. juniper-infused Campari

½ oz. fresh-squeezed lemon juice

½ oz. simple syrup

Dash of water mixed with Kosher salt

Soda water

Combine Campari, juice, syrup and salted water in cocktail shaker. Shake quickly and briefly. Pour into Collins glass over ice. Top with soda water. Makes 1 cocktail.

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