

HAPPY
Endings

A Novel

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AVON

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RECIPES FROM *HAPPY ENDINGS*

COLD BREWED VIETNAMESE ICED COFFEE (CÀ PHÊ SỮA ĐÁ)

Traditionally, Vietnamese coffee (hot or iced) is made with a special filter, called aphin. I was never patient enough with those, except when I watched it drip, drip, drip next to me while I slurped a hot bowl of restaurant phở. My cold brew method is much easier. With a little bit of preparation, you can cold brew enough coffee to get you through 4 or 5 hot afternoons. I dare you not to drink more than one a day.

Ground New Orleans–style coffee, such as Café du Monde or

Community Coffee New Orleans Blend

Filtered or bottled water

Sweetened condensed milk

Ice

SUPPLIES

A large jar or pitcher that holds at least 16 fluid ounces (I reuse spaghetti sauce or applesauce jars)

Paper coffee filter and funnel

1. Make the cold brewed coffee: Fill a clean jar about a quarter full of coffee grounds. The measurements will be different depending on the jar you've chosen. Using a ratio of 3 parts water to 1 part coffee grounds, slowly add filtered or bottled water. This is going to make a very concentrated coffee, so you'll want to use good-tasting water.

2. Place the jar in the refrigerator and allow the coffee to brew for at least 4 hours. Overnight is recommended.
3. When you're ready, strain the coffee using a funnel lined with a coffee filter (or similar). Because the brew is ultraconcentrated, it should be very dark. If you're not making iced coffee right away, the strained cold brew can be stored in the fridge for up to a week.
4. Make the iced coffee: Add sweetened condensed milk to a tall glass until the bottom is coated. Now add a little bit more. (Isn't that scientific?) If you want to measure, start with 1 to 2 tablespoons. Add more if you like it sweeter.
5. Fill the glass two-thirds full of cold brewed coffee. Stir to dissolve the sweetened condensed milk, until it's no longer visible in the glass.
6. The coffee will still be fairly dark. Taste and add more condensed milk to taste. Add ice (or coffee ice cubes). Stick in a straw and pretend you're at your favorite Vietnamese restaurant. Enjoy the buzz!

PANTS-ON-FIRE APPLLETINI

Andre was smart to create cocktail pairings for Trixie's toys. Pants-on-Fire is inspired by two very popular flavors of Blow Me massage oil. Warning: this drink is delicious but potent.

Ice

1.5 oz apple-flavored vodka

1.5 oz sour apple liqueur

.75 oz Goldschläger

Sliced green apple, for garnish (optional)

1. Add ice to a cocktail shaker. Combine the ingredients and shake until well mixed.
2. Strain into a martini glass and garnish with a sliced green apple if desired.
3. Drink up!

Tip: One shot glass holds 1.5 oz.