

# RUTH ASAWA COCKTAIL

3 OZ. KAIYO  
JAPANESE WHISKEY  
(or any other whiskey)

10 OZ. PROSECCO

4 PIECES DRIED MANGO

4 SPRIGS FRESH THYME

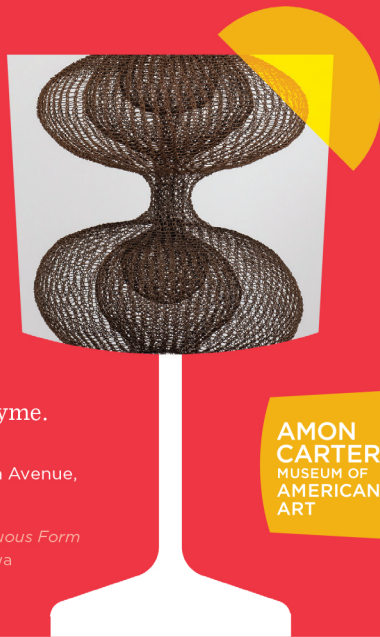
2 HONEY STICKS  
OR 2 TEASPOONS OF HONEY

*24 Hours Before-* Add Japanese whiskey, dried mango, and a sprig of fresh thyme to a small glass container with a lid. Seal and let infuse for 24 hours.

After infusing, strain out mango and thyme and discard. Place honey sticks under warm water to heat up. Pour infused whiskey and honey into two glasses of your choice. Stir to incorporate. Top with Prosecco. Garnish with a fresh sprig of thyme.

Cocktail created by Proper Bar, a contemporary cocktail bar on 409 W. Magnolia Avenue, Fort Worth. [propermagnolia.com](http://propermagnolia.com)

Ruth Asawa (1926–2013), *Untitled (S.453, Hanging Three-Lobed, Three-Layered Continuous Form within a Form)* (detail), ca. 1957–59, iron wire, 2019.39, © 2020 The Estate of Ruth Asawa



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