



The Johnnie Walker company enjoys a huge following within our desi community. 8 out of 10 desis, in the US or back in desh, will only consume JW products whenever they celebrate a balle balle time. However, JW also wants to market itself to the younger and hipper crowd, here in the US, as well as all around the world. They have recently come up with a new line of scotch cocktails geared towards the younger market segment. Here are five cocktails that I got to know about since I have somehow earned membership to the "The Striding Man Society", a group of individuals who share an appreciation for Johnnie Walker and in turn enjoy access to unique offers and opportunities.

1. JOHNNIE WALKER RED LABEL COLLINS (\$26 for 1 liter)

This is made by pouring 1.5 oz of Red Label over crushed ice in a Collins glass. Add 2 oz of sour mix, 1 oz soda, 0.5 oz orange juice and stir. Garnish with a lemon twist.

2. JOHNNIE WALKER BLACK LABEL MANHATTAN (\$40 for 1 liter)

Pour Johnnie Walker Black Label over ice in a rocks glass. Add .5 oz (splash) of sweet vermouth, mix and serve. I tried this with Dimple Pinch since I did not have any Johnnie Walker and it turned out to be a smooth drink that took the edge off of the scotch.

3. JOHNNIE WALKER GREEN LABEL GREEN TEA (\$46 for 750 ml)

This is made by taking 7 - 10 mint leaves, crushing them, like you would for a mojito, into a highball glass and adding 1 oz of Johnnie Walker Green Label with 1/2 oz of Scotch liqueur or honey. Fill glass with ice and top off with 3 oz of green tea.

4. JOHNNIE WALKER GOLD LABEL GOLD STANDARD (\$80 for 750 ml)

Start by adding ice, 1 oz of Johnnie Walker Gold Label Gold, and .75 oz of honey in a cocktail shaker. Pour into a rocks glass and add 3 oz of chilled champagne to the top of the glass. The drink is heavier at the bottom with the honey and scotch and lighter at the top with the champagne which eventually stops fizzing and produces quite a unique combination.

5. JOHNNIE WALKER BLUE LABEL PERFECT POUR (\$200 for 750 ml)

This is recommended by itself. Take 1.5 oz of Johnnie Walker Blue Label neat, serve in a rocks glass alongside a glass of ice water. Cool the mouth with ice water before each sip.



I have had some really good scotches with some fine cigars. The iced water brings out the full flavor of the scotch as well as the cigar. That's all for now, folks. Work is driving me to take up drinking as a full time occupation and I will be back next month to share more stories about daru and the many ways to consume it.

Write to daru-kanasha@citymasala.com with any questions or comments.



Restaurant Review: Aala Kabab N Curry

By: Team Masala



Mr. Syed Ali is the owner of **Aala Kabab N Curry**, formerly known as Delhi Darbar. The restaurant was taken over by him a few months ago and is slowly going through a complete revamping process, from the décor to the way the food is cooked.



Mr. Ali used to own Alibaba Restaurant in Tampa, on Fletcher and Dale Mabry, from 1986 - 1998. All items in his restaurant were made from scratch and it enjoyed the patronage of a very large vegetarian community. A completely vegetarian buffet was set up once a week which was very popular and this was the only Indian restaurant that offered a buffet on Sundays. Mr. Ali is trying to bring elements of this restaurant into Aala Kabab N Curry.

After Alibaba closed down, Mr. Ali focused on his catering business, a business which he currently runs successfully, called Dream Events Planning. He always needed a kitchen for his catering and when the owner of Delhi Darbar needed some assistance, he got involved. Before he knew it, his passion for cooking, and having run a successful

restaurant, took over and he took over the business.

The specialties at Aala Kabab N Curry are their *tandoori* dishes and the *biryani*. He emphasizes that things are made from scratch and that he is trying to move towards using only organic

meat and vegetables for more authentic flavor.

"We grind our own spices, our tandoori marinade is original and everything is made to order from our seekh kababs, chicken tikka and chicken boti kabab. Our tandoori items are very good and our biryani is authentic - the kind that you will find in Lucknow. I have lived in a lot of places in the world and know that the food at a restaurant has to be good for it to do well. Originality is everything and that is what I am working very hard to bring about at Aala Kabab N Curry."



The buffet lunch is for \$7.99 on Tuesdays, Wednesdays & Thursdays and for \$8.99 on Fridays, Saturdays and Sundays. It includes *tandoori chicken*, *chicken biryani*, 2 meat dishes of chicken, lamb or goat, 2 vegetarian dishes along with salads, condiments and dessert. Hot fresh bread is brought to the table.

For his catering business, Mr. Ali says, *"all that people have to do is give us a chance. Once they tell us what their requirements are, we take care of everything from the napkins, to the DJ, the photographer, mehndi, hotel rooms, every little detail."*

"They just have to dress up and come and enjoy their own event." Mr. Ali takes away the hassle of shopping around for best prices on everything and provides all services and materials at cost. You pay only a service fee which is determined by the number of people invited for the event.

Aala Kabab N Curry is located at 6812 Harney Road in Tampa and can be reached at 813-740-9786. For you event planning and catering needs, Mr. Ali can be reached at 813-610-3279.