

a solution

THE CURIOUS MIXER













OOKIE DRINK SLINGER

Phil and Jeff from CocktailDudes are back, this time with recipes that include this issue's Featured Spirit category—vermouth. Take care to store your vermouth properly (see page 17 for tips). It is a fortified wine and should be treated as an open bottle of wine. Find more recipes from Phil and Jeff at cocktaildudes.com. If you're more of a visual learner, check them out on YouTube for video tutorials on a couple of these recipes and many more.













MARTINEZ



- · 2 oz Haymen's Old Tom gin
- 1½ oz Carpano Antica sweet vermouth
- 1/4 oz Luxardo Maraschino Liqueur
- 2 dashes Boker's* bitters



Add all ingredients to an ice-filled mixing glass. Stir to chill and strain into a coupe glass. Garnish with a lemon twist.

*Find Boker's online or substitute with Bittercube Blackstrap bitters.

- · 2 oz Death's Door gin
- 2 oz Carpano Antica sweet vermouth
- ½ oz Cynar Artichoke Liqueur
- 6 drops Bittercube Cherry Bark Vanilla bitters

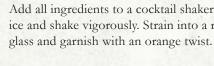


ROOKIE

Add all ingredients to a mixing glass. Add ice and stir to chill. Strain into a chilled coupe glass and garnish with an orange wheel.



- 1½ oz Junipero gin
- ½ oz Punt e Mes sweet vermouth
- 1/2 oz Noilly Prat dry vermouth
- 1 oz fresh orange juice



DIFFICULTY DRINK SLINGER

Add all ingredients to a cocktail shaker. Add ice and shake vigorously. Strain into a rocks

BRONX



WHITE NEGRONI

VIEUX CARRÉ

FRAU BLÜCHER

- 11/2 oz Plymouth gin
- 1 oz Cocchi Americano
- 1 oz Salers Aperitif



ROOKIE

DIFFICULTY

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a coupe glass. Garnish with a long orange swath.

BLOOD AND SAND



- 1½ oz Talisker 10-year single malt Scotch
- 1 oz Cocchi di Torino sweet vermouth
- 1 oz cherry heering
- 1 oz fresh orange juice



Add all ingredients to a cocktail shaker. Add ice and shake vigorously. Strain into a coupe or footed highball glass, express the oils of one orange swath and discard, and garnish with an orange twist.



- ³/₄ oz Cognac

or rye whiskey

- ³/₄ oz Carpano Antica sweet vermouth
- 1/8 oz Yellow Chartreuse

• ³/₄ oz 90-proof bourbon

- 2 dashes Angostura bitters
- 2 dashes Peychaud's bitters



STARTENDER

Stir all ingredients, with ice, in a mixing glass until chilled. Strain into a rocks glass over a large ice cube. Garnish with a lemon twist.