

Custom Cocktail — Patio Bourbon Sipper



RANDY'S EAT SHOP
Recipes that Rock!

We have a friend we've dubbed a master mixologist. His name is Nate. While not a bartender by trade, Nate has a wealth of knowledge regarding cocktails and how they go together. He can be a perfectionist which, when mixing an adult beverage, is an exceptional trait to make sure the cocktail will yield the best flavor possible. Given his level of expertise, we asked Nate to design some custom cocktails just for our readers who so enjoy living on the patio.

- 2 oz bourbon whiskey
- 1/2 oz orange liqueur (Cointreau)
- 1/2 oz amaretto liqueur
- 1/2 oz lemon juice (fresh squeezed)
- 1 dash Angostura bitters

Garnish: lemon twist

Put all ingredients in a cocktail shaker with ice and shake vigorously.

Strain drink into a chilled Coupe, Martini, or Nick and Nora glass.

Express* the lemon twist over the cocktail then add it as a garnish.

* Per the website casualmixologist.com:

"While a curl of citrus may appear to be merely decorative, perhaps even an afterthought, it plays a key role in the composition of the cocktail. With a quick twist of the rind, the bartender expresses fragrant essential oils and releases a rich citrus perfume onto the surface of the cocktail. This adds a distinctive top layer of complexity to the cocktail, enhancing its aroma without adding sweetness. Expressing citrus correctly is an art-form, though, and it requires a light touch. To begin, use a sharp paring knife to slice a thin oval from the peel. Take care not to cut too deeply into the pith, which is too bitter for our purposes. Twist the peel over the surface of the cocktail to add a thin float of essential oil. Before dropping the peel in the glass, if that's your plan, rim the glass with the peel for an added punch of fragrance."

Enjoy! And remember, every day is Friday on the patio.

© 2024 livingonthepatio.com