

The Boulevardier

A bittersweet, whiskey based aperitif.

For this Boulevardier, we upped the American whiskey so it really shines through. Not for the fainthearted, but if you like all things boozy and bitter then this is the tippie for you.

Specs:

40ml (1 & 1/3oz) bourbon
20ml (2/3oz) sweet vermouth
20ml (2/3oz) Campari
Orange twist to garnish
Good ice

Equipment:

A rocks glass
A mixing glass
A jigger
A barspoon
A julep strainer

Method:

Prep your twist.

Add bourbon, vermouth and Campari to the glass, fill with as much ice as possible and stir until desired dilution.

Strain over good quality ice, squeeze the orange twist to expel the citrus oil over the drink, then add the twist to the glass.

Enjoy!

Suggested ingredients:

Although it is a whiskey based drink, The Boulevardier works well as an aperitif cocktail if you use lighter style ingredients. We used *Woodford Reserve* bourbon as it is triple distilled for a lighter body. Similarly, *Dolin* vermouth is really delicate and herbaceous so works well, but *Martini* or *Cinzano* could definitely be substituted if they're easier to get your hands on.