

# The Negroni

The tastiest, easiest cocktail you'll ever make

*According to the late Gaz Reagan 'you can slap my wrist and call me Deborah if it doesn't also work no matter what ratios you use'.*

## Specs:

30ml (1oz) London Dry gin

30ml (1oz) sweet vermouth

30ml (1oz) Campari

Orange peel to garnish

Good ice

## Equipment:

A rocks glass

Mixing glass

A jigger

A barspoon

Julep strainer

## Method:

Prep your twist.

Add gin, 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:

Gin-wise, you're looking for something juniper forward to be the backbone of the Negroni. *Four Pillars* Gin is great for this, and they also use oranges in their distillation process, which complements the other orange flavors in the drink. For your vermouth, there's a couple of ways to go. We use *Casa Mariol Negre* for a lighter, more savory, aperitif style Negroni. If you wanting a heavier duty drink, you can't go wrong with the sweeter, more vanilla *Antica Formula*.

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