

# Coffee Amaro Flip



I think that Flips, in all of their forms, are an interesting type of cocktail. This drink is kind of a grownup eggnog – rich and creamy but not cloyingly sweet, with a bittersweet component which creates an intricate cocktail that speaks rum, coffee and the deep, earthy flavors of Amaro Nino. Perfect for the Holidays!

- 2 oz White rum
- 1 oz. Amaro Nino
- 3/4 oz Cream
- 1/2 oz 2:1 Simple Syrup
- 1/2 oz Coffee Liqueur – I used Starbucks
- 1 Lg Egg

1. Chill a large Coup with ice and water
2. Combine all ingredients in a shaker without ice and dry shake for 30 seconds (Make 4 of these and you can have an extra slice of pie!)
3. Add ice to the shaker and shake to chill
4. Double strain into chilled glass
5. Allow the foam to rise to the top for 15-20 seconds then grate a little nutmeg on the top.

Cheers!

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# MxMo CXIV – Digestifs



## Mixology Monday

I love bitter! So, naturally, I love this theme! I think the amari and other digestifs add an amazing complexity to any style of cocktail, (well, I haven't tried it with Tiki drinks – yet!) This month we have two cocktails to offer. We obviously have the Holidays in mind as these are both rich and creamy drinks!

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## Danny Boy

This is a rich, bittersweet version of an Irish coffee. I've used coffee syrup, which is easy to make and works much better than hot brewed coffee in cold cocktails. The flavors are coffee first with a background of bittersweet and a creamy texture.



- 2 oz. Cold brewed coffee syrup – see below
- 1 oz Irish whiskey – I used Tullamore Dew Special Reserve 12 yr.
- 1 oz. Licor 43

- 1/2 oz Montenegro
- 1/2 oz 2:1 Simple syrup
- 1/2 oz Cream
- Coffee beans for garnish

1. Chill a large Coup with ice and water
2. Combine all ingredients, except garnish, in a cocktail shaker with ice
3. Shake to chill
4. Double strain into chilled glass
5. Allow the foam to rise to the top for 15-20 seconds then carefully drop three coffee beans on top for garnish

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- 1 oz. Amaro Nino
- 3/4 oz Cream
- 1/2 oz 2:1 Simple Syrup
- 1/2 oz Coffee Liqueur – I used Starbucks
- 1 Lg Egg

1. Chill a large Coup with ice and water
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an extra slice of pie!)

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4. Double strain into chilled glass
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## **Cold Brewed Coffee Syrup**

Making a cold syrup concentrates the flavors of the coffee. Definitely use a coffee you like to drink! We use a dark roast from Starbucks.

- 3 1/2 cups coarsely ground coffee
  - 5 cups water
1. Combine coffee and water in a container stir well and let sit for 12 hours at room temperature.
  2. Strain, first through a fine mesh filter, then through a paper filter
  3. Keeps refrigerated for 1-2 weeks

Cheers!