

Negroni

This is my personal favorite drink. I doubled down on the bitterness by adding bitters and the flamed orange zest. I serve it in a double old fashioned with an ice sphere.



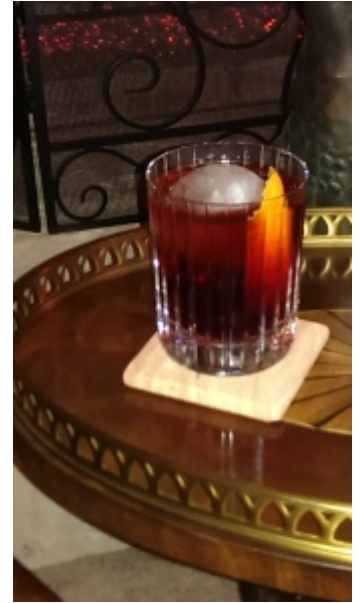
- 1 1/2 oz. Plymouth Gin
- 1 1/2 oz. Campari
- 1 1/2 oz. Sweet Vermouth
- 2 Dashes Angostura Orange Bitters
- 2 Dashes Regan's Orange Bitters
- Fat Orange Zest

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients, except the zest, in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Flame the fat orange zest over the drink and drop it in.

Another Negroni

I ran out of sweet vermouth so I looked around the cabinet for another vermouth type fortified wine and spotted the Lillet Rouge. Somewhere I have seen a "Negroni" made with Aperol and Lillet Blanc so I figured "why not." Anyway, it is a bit

darker and has a slightly heavier flavor. I prefer a Negroni with sweet vermouth, but this isn't bad!



- 1.5 oz. Plymouth Gin
 - 1.5 oz. Campari
 - 1.5 oz. Lillet Rouge
 - 2 dashes orange bitters – Suggest Regans or Angostura
1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled glass
 4. Garnish with orange zest flame and drop flamed zest into drink