

Tennessee Chocolate



Here I go offering another cocktail crafted with Nelson's Green Brier Tennessee White Whiskey*. As I've written previously, it is single distilled from a mash of corn, barley and wheat which gives it some subtle, but distinct, differences from other premium white whiskeys. I think Nelson's Green Brier is slightly sweeter and contains a malt/chocolate note, but still present is the 'bite' you would expect from white whiskey. A lot of recipes try to cover up the 'bite' of white whiskey with fruit juices or other sweeteners. I wanted to highlight the hint of chocolate without increasing the sweet. While I consider this a dessert cocktail, it isn't cloying and allows the 'bite' to add character to the party. Adding 4-5 drops of Bittermens Mole Bitters will decrease the sweetness and increase the complexity.



- 1 Oz. Nelson's Green Brier Tennessee White Whiskey
- 1 oz. Frangelico
- 1 oz. Crème de Cacao
- 1/4 oz. Ancho Reyes
- Optional 4-5 drops Bitterman's Mole Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients to a mixing glass with ice and stir to chill
3. Strain into chilled glass

Cheers!

* Doc Elliott's Mixology receives no compensation for brands mentioned.
