

Vermouth Panache Revisited

Our friends over at Swizzzlestick reintroduced us to the Vermouth Panache for the MxMo XCI – Shims. A drink first described by Hemingway, it is light, refreshing and low ABV. I used Carpano Antica and Dolans Dry vermouth. I also changed the ratio slightly adding more sweet vermouth less dry – more like a 2:1 1/2 ratio rather than 2:1. Here is the original recipe:



- 2 oz. Dry French Vermouth
- 1 oz. Sweet Italian Vermouth
- 1 Dash Angostura Bitters
- 1 Lemon peel

1. Combine the first 3 ingredients in a mixing glass with ice and stir to chill
2. Strain into a chilled double old fashioned with fresh ice
3. Express the lemon peel and float.

Now for the revisiting part:

I decided to try this substituting Lillet for the dry vermouth. This I did 1:1 but I think it would be equally good as 2:1 Lillet to Carpano. I also used Orange Bitters.



- 1 1/2 oz. Lillet
- 1 1/2 oz. Sweet Italian Vermouth
- 1 Dash Angostura Orange Bitters
- 1 Lemon peel

1. Combine the first 3 ingredients in a mixing glass with ice and stir to chill
2. Strain into a chilled double old fashioned with fresh ice
3. Express the lemon peel and float.

You should check out Swizzzlestick, our fellow MxMo'r

Cheers!