

# Amaro Cobbler

A crushed-ice fruit bomb with a bitter Italian spine.



| TIME  | DIFFICULTY | GLASS       | METHOD                   | GARNISH                                  |
|-------|------------|-------------|--------------------------|------------------------------------------|
| 5 min | Easy       | Wine goblet | Shaken, over crushed ice | Orange wheel, berries and a mint bouquet |

## INGREDIENTS

1½ oz Amaro Montenegro  
or Nonino for something drier

1½ oz Amontillado sherry

½ oz Fresh orange juice

¼ oz Simple syrup  
adjust to the sweetness of your fruit

2 Orange wheels, plus berries and mint for garnish

## METHOD

1. Short-shake the amaro, sherry, orange juice and syrup with a few ice cubes.
2. Strain into a wine goblet packed with crushed ice.
3. Swizzle briefly to frost the glass, then top with more crushed ice.
4. Crown with an orange wheel, berries and a slapped bouquet of mint. Serve with a straw.

## BARTENDER'S TIP

Crushed ice is the whole point. Whack cubes in a Lewis bag with a mallet; a blender turns them to slush and waters the drink out in two minutes.

## THE STORY

The Sherry Cobbler was the most-ordered drink in 1800s America — Dickens raved about it — and it is credited with popularizing the drinking straw. Swapping half the sherry for amaro gives the old warhorse the bitter edge modern palates want.

Full recipe, variations and bottle notes: [amaroafficionado.com/recipes/amaro-cobbler](https://amaroafficionado.com/recipes/amaro-cobbler)