

Amaro Smash

Mint, lemon and amaro over crushed ice — a porch drink with a bitter heart.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Shaken, over crushed ice	Mint bouquet and a lemon wheel

INGREDIENTS

1½ oz Amaro Montenegro
or Nonino for a drier smash

¾ oz Bourbon

¾ oz Fresh lemon juice

½ oz Simple syrup

8–10 leaves Fresh mint
plus a full sprig for garnish

METHOD

1. Press the mint leaves gently against the side of the shaker — bruise, don't shred.
2. Add amaro, bourbon, lemon and syrup with ice and shake hard for 10 seconds.
3. Double-strain into a rocks glass packed with crushed ice.
4. Slap a mint sprig between your palms and plant it beside a straw.

BARTENDER'S TIP

Double-strain. Shredded mint flecks look rustic in a photograph and taste like lawn clippings by the third sip.

THE STORY

The smash is one of the oldest American drink families, described by Jerry Thomas in 1862 as "a julep on a small plan." Amaro slides into the spirit slot naturally: its herbal bitterness reads as an extension of the mint rather than a competing flavor.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-smash