

Amaro Vieux Carré

New Orleans' most layered cocktail, with amaro standing in for Bénédictine.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Intermediate	Rocks	Stirred	Lemon twist

INGREDIENTS

¾ oz Rye whiskey

¾ oz Cognac

VSOP

¾ oz Sweet vermouth

Carpano Antica for weight

¼ oz Amaro Nonino

in place of the usual Bénédictine

1 dash Peychaud's bitters

1 dash Angostura bitters

METHOD

1. Combine the rye, cognac, vermouth, amaro and both bitters in a mixing glass.
2. Add ice and stir for twenty to thirty seconds.
3. Strain into a chilled rocks glass, either neat or over one large cube.
4. Express a lemon twist over the top and rest it on the rim.

BARTENDER'S TIP

Keep the amaro to a quarter ounce. Any more and it flattens the split base — the whole point is that you can still taste rye and cognac as separate things.

THE STORY

Walter Bergeron built the Vieux Carré at the Hotel Monteleone's Carousel Bar around 1938, naming it for the French Quarter. The Bénédictine slot has always been the drink's most negotiable ingredient, and grappa-based Nonino slides in with the same honeyed herbal lift and less sugar.

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