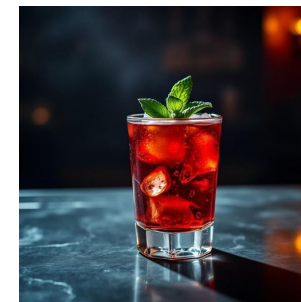


Art of Choke

Two rums, Cynar and mint — the sleeper hit of the amaro canon.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
6 min	Medium	Rocks	Built	Mint sprig

INGREDIENTS

1 oz Cynar
1 oz White rum agricole or aged rum
½ oz Green Chartreuse
½ oz Fresh lime juice
¼ oz Simple syrup
6–8 Mint leaves, plus a sprig for garnish

METHOD

1. Gently press the mint leaves in the bottom of a mixing tin — bruise, don't shred.
2. Add Cynar, rum, Chartreuse, lime and syrup with ice and shake briefly, about 8 seconds.
3. Dump everything, ice included, into a rocks glass and top with crushed ice.
4. Slap a mint sprig between your palms and plant it next to a straw.

BARTENDER'S TIP

Crushed ice is mandatory. Cubes leave the drink under-diluted and the Chartreuse takes over within two sips.

THE STORY

Kyle Davidson built the Art of Choke at Chicago's Violet Hour around 2009, and the name is a wink at Cynar's artichoke base. It's the drink most often credited with converting sceptics: the mint and lime reframe Cynar's vegetal bitterness as something bright rather than medicinal.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/art-of-choke