AMARO AFICIONADO · SHAKEN

Artichoke Hold

Cynar and elderflower take a Jamaican-rum sour into tropical territory.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks glass	Shaken	Mint sprig

INGREDIENTS

- ¾ oz Jamaican rum
  preferably Smith & Cross
- ¾ oz Cynar
  standard 16.5% ABV bottling
- ½ oz St-Germain elderflower liqueur
- ¾ oz Fresh lime juice
- ½ oz Orgeat
  almond syrup; check the label for nut allergens

METHOD

1. Add the rum, Cynar, elderflower liqueur, lime juice and orgeat to a shaker.
2. Add a small scoop of ice and shake briefly to combine and chill.
3. Strain into a rocks glass filled with crushed ice.
4. Top with more crushed ice and tuck a fresh mint sprig into the ice.

BARTENDER'S TIP

Keep the initial shake short: crushed ice continues diluting the drink. Use standard Cynar rather than Cynar 70, and check your orgeat for almond or other nut allergens.

THE STORY

Jeremy Oertel created the Artichoke Hold at Donna in Brooklyn as a relative of his Bitter Mai Tai. Measurements follow the recipe published by PUNCH (punchdrink.com/recipes/artichoke-hold/).

Full recipe, variations and bottle notes: amaroaficionado.com/recipes/artichoke-hold