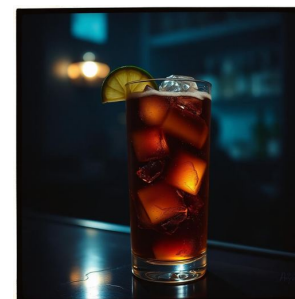


Fernet con Coca

Argentina's national drink: menthol, cola and a lot of ice.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Easy	Highball	Built	Lime wedge

INGREDIENTS

2 oz Fernet-Branca

the classic 70/30 ratio is cola-heavy; adjust to taste

5 oz Cola

Coca-Cola, from a glass bottle, very cold

1 Lime wedge for garnish

optional but common

METHOD

1. Fill a highball glass to the top with ice.
2. Pour in the Fernet-Branca.
3. Add the cola slowly down the side to preserve the fizz.
4. Stir once, gently, and squeeze a lime wedge over the top if you like.

BARTENDER'S TIP

Ice first, fernet second, cola last. Pouring the cola onto bare fernet foams the glass over and burns off the carbonation you need to tame the menthol.

THE STORY

Argentina drinks more Fernet-Branca than anywhere on earth, and Branca's Córdoba plant exists solely to keep up. The mix was born among Italian immigrants in the 1980s and is now so standard that bars simply ask 'Fernet?' and pour a tall one.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/fernet-cola