

Hanky Panky

Two parts gin, two parts sweet vermouth, two dashes of Fernet — invented by the first woman to head the Savoy's American Bar.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Nick & Nora	Stirred	Orange peel

INGREDIENTS

1.5 oz London dry gin

Tanqueray or Beefeater

1.5 oz Sweet vermouth

Carpano Antica or Cocchi di Torino

2 dashes Fernet-Branca

more is not better — trust the two dashes

1 Wide orange peel

METHOD

1. Chill a Nick & Nora glass.
2. Add gin, sweet vermouth, and two dashes of Fernet to a mixing glass with ice.
3. Stir for 25–30 seconds.
4. Strain into the chilled glass.
5. Express the orange peel over the surface, then drop it in.

BARTENDER'S TIP

Fernet is the loudest ingredient in any cocktail it touches. Measure the dashes — don't free-pour — and stir long enough to fully integrate it. Under-stirred Hanky Pankys taste medicinal.

THE STORY

Created in 1903 by Ada 'Coley' Coleman, head bartender of London's Savoy American Bar and the first woman to hold the post. Built for actor Charles Hawtrey, who reportedly tasted it and said: 'By Jove! That is the real hanky-panky.' The name stuck and the recipe went into the 1930 Savoy Cocktail Book.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/hanky-panky