

Kingston Negroni

Swap gin for funky Jamaican rum and the Negroni goes tropical.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred	Orange twist

INGREDIENTS

1½ oz Smith & Cross Jamaican rum
or another high-ester pot-still rum

1 oz Campari

1 oz Sweet vermouth
Carpano Antica or Cocchi di Torino

1 Orange twist for garnish

METHOD

1. Place a large clear cube in a rocks glass.
2. Stir rum, Campari and vermouth over ice for 20 seconds.
3. Strain over the big cube.
4. Express an orange twist over the drink and drop it in.

BARTENDER'S TIP

Use a genuine pot-still Jamaican rum. A soft, column-still rum disappears completely under the Campari and leaves you with sweet, muddled vermouth.

THE STORY

Joaquín Simó built the Kingston Negroni at Death & Co in New York, using Smith & Cross in place of gin. The rum's overripe-banana esters meet Campari's bitterness head-on and somehow the whole thing tastes like a Negroni that spent a summer in the tropics.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/kingston-negroni