

Mezcal Negroni

Smoke meets bitter in the most popular Negroni variation of the last decade.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred / Built	Orange peel

INGREDIENTS

1 oz Mezcal

Del Maguey Vida or Banhez Joven

1 oz Campari

1 oz Sweet vermouth

Carpino Antica or Cocchi Torino

1 Orange peel

for garnish

METHOD

1. Add mezcal, Campari, and sweet vermouth to a mixing glass with ice.
2. Stir for 20 seconds until well chilled.
3. Strain into a rocks glass over one large clear ice cube.
4. Express an orange peel over the surface and rest it on the rim.

BARTENDER'S TIP

Build it on a single large ice cube. Crushed or small ice over-dilutes mezcal quickly and washes out the smoke that's the whole point of the swap.

THE STORY

As mezcal exploded in American cocktail culture in the early 2010s, bartenders began testing it in every gin-based classic. The Mezcal Negroni stuck — Campari's bitterness and vermouth's sweetness give mezcal's smoke a structure that pure agave drinks rarely achieve.

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