

Slope

Brooklyn's Park Slope answer to the Manhattan — Punt e Mes and apricot.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Brandied cherry

INGREDIENTS

2 oz Rye whiskey

100 proof holds up best

1 oz Punt e Mes

bitter Italian sweet vermouth

¼ oz Apricot liqueur

Rothman & Winter or Marie Brizard

2 dashes Angostura bitters

METHOD

1. Combine everything in a mixing glass with ice.
2. Stir for twenty to twenty-five seconds, until the outside of the glass frosts.
3. Strain into a chilled coupe.
4. Garnish with a brandied cherry.

BARTENDER'S TIP

Punt e Mes is doing double duty as vermouth and as amaro. If you only have regular sweet vermouth, use it plus a bar spoon of Campari or Amaro Montenegro to restore the bitter spine.

THE STORY

One of the borough-named Brooklyn variations that came out of New York bars in the late 2000s — Red Hook, Greenpoint, Bensonhurst and the Slope all rework the same rye-and-vermouth frame. The Slope is credited to Julie Reiner's Clover Club, and it is the sweetest and most approachable of the family.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/slope