AMARO AFICIONADO · STIRRED

Yesterday, Today and Amaro

Rye, two amari and Bénédictine in a vermouth-free Manhattan-style drink.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Nick & Nora	Stirred	Lemon zest expressed and discarded

INGREDIENTS

2 oz Rye whiskey
preferably Wild Turkey 101

½ oz Cynar
standard 16.5% ABV bottling

¼ oz Amaro Averna

¼ oz Bénédictine

METHOD

1. Chill a Nick & Nora glass or coupe.
2. Add all four ingredients to a mixing glass filled with ice.
3. Stir until thoroughly chilled and strain into the chilled glass without ice.
4. Express a strip of lemon zest over the surface, then discard the peel.

BARTENDER'S TIP

A robust rye keeps its character alongside the three liqueurs. Express only the lemon oils; leaving the peel out preserves the original presentation.

THE STORY

Brian Kane created this drink in May 2015 while beverage director at Philadelphia's Abe Fisher. Its name nods to amaro recipes passed between generations. Measurements follow PUNCH (punchdrink.com/recipes/yesterday-today-and-amaro/).

Full recipe, variations and bottle notes: amaroaficionado.com/recipes/yesterday-today-and-amaro