

Bensonhurst

Description:

A tough-guy drink named for a tough Italian neighborhood in Brooklyn, this is a descendant of the Brooklyn cocktail, a tiple which calls for Amer Picon, a rare liqueur. This variation substitutes Cynar, a magnificently complex Italian apéritif flavored with artichoke.

Ingredients:

2 ounces rye whiskey (preferably 100 proof)

2 teaspoons maraschino liqueur (preferably Luxardo)

1 ounce dry vermouth

1 teaspoon Cynar

Preparation:

Add all ingredients to a cocktail shaker filled with ice. Stir swiftly and thoroughly, then strain into a chilled cocktail glass.

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