

February Cocktail

the Restless Amadeus

adapted from *the Bitter Giuseppe* by Chicago bartender Stephen Cole, via NYT Cooking

Ingredients:

- 1.5 ounces Cynar
- 1 ounce sweet vermouth (I use Carpano Antica Formula)
- .5 ounce rye whiskey (I use Old Overholt)
- ¼ ounce lemon juice, plus twist for garnish
- 6 dashes orange bitters

Preparation:

1. Prepare garnish; cut a wide strip of lemon peel from lemon using a sharp knife. Shape as desired.
2. Combine liquid ingredients in a mixing glass three-quarters filled with ice.
3. Stir until chilled, about 30 seconds.
4. Strain into your favorite glass; I like a coupe.
5. Express lemon oils over glass; twist peel and garnish.