

Couped Up

Bartender: Stephen Darmstandler

Bar/Company: Empress Tavern

Location: Sacramento, CA

Season: N/A

Ingredients: 1 oz Lot 40 Canadian Rye Whisky
1 oz Chateau de Montifaud Cognac Selection
.5 oz Apricot Liqueur
.75 oz Sweet Vermouth
4 dash Angostura Bitters

Garnish: Lemon Peel

Glassware: Coupe

Preparation: Pour all ingredients into a mixing glass (pint glass size).
Add ice 3/4 to top of glass.
Stir with spoon 40 times around.
Strain into coupe.
Peel lemon and squeeze over glass.

Notes: #StirCrazy Submission

Legal: