

2010 Science of Cocktails Bitter Mix-Off Winner



AAA Sour

by Ken Walczak

2 oz. Ramazzotti Amaro
1 oz. Marie Duffau Napoleon Bas Armagnac
1/2 oz. Domaine de Canton ginger liqueur
juice of 1/2 organic lemon
juice of 1/2 organic Fairchild tangerine
2 dashes Fee Brothers whiskey barrel aged bitters
Sidral Mundet red apple soda

Shake all ingredients except apple soda, strain into an ice-filled tumbler. Top with apple soda to taste. Garnish with lemon twist, crystallized ginger, or a salted-licorice fish.

To make a **AAA Toddy**, dry-shake all ingredients except soda, and strain into a heat-insulated snifter or coffee mug. Add 2-4 oz. boiling water. Garnish with winter accoutrements: a clove-studded lemon or apple slice, cinnamon stick, and/or star anise.