

THE BOURBON BOULEVARDIER

Some things in the world just add a level of luxury that you can't find anywhere else. A good bloody mary on a golf course, a well-balanced mimosa at brunch, or sitting down to a poker game and firing up a good cigar. What do you do when you're in a room where you can't have that stogie? we've got a card up our sleeve – the Bourbon Boulevardier: an old school cocktail usually made with whiskey, that pairs well with cigars. It was invented by Harry Mchelrone, who opened the famous Harry's New York Bar in Paris, and had a magazine with the same name that was about livin' the highlife. This man and his wife and friends knew how to throw it down, and we want to evoke that with a great drink in their honor. That's what Poker is all about, riding the hot hand. It's basically a Negroni but without the gin, and we're doubling down on it by using a great bourbon. We also put our spin on it by muddling it with and infusing it with some figs and a splash of vanilla. Our version of this high roller cocktail mimics the high notes of a good cigar, without the smoke.

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Yield: 10 cocktails, made individually

Ingredients

- 16 ounces of a good, smoky bourbon
- 8 dried figs
- Large square ice cubes
- 10 ounces of sweet vermouth
- 10 ounces of campari
- 1 ounce of pure vanilla extract
- Orange twist for garnish

Directions

- Pour your bourbon into a pitcher or plastic container
- Add in the figs
- Using a muddler, break the figs apart
- Let the infusion rest for 3 days, giving it a shake every day or so
- Strain the bourbon, discard the figs
- In an iced shaker, add in 1.5 ounces of the fig-infused bourbon
- Add 1 ounce of campari
- Add 1 ounce of sweet vermouth
- Add a splash of vanilla
- Shake vigorously
- Place one large ice cube in a rocks glass
- Garnish with an orange twist

