

Negroni

Count Negroni, walks into a bar. No it's not the start of a bad joke. It was the 1920s in Florence, and the Italian nobleman ordered an Americano (sweet vermouth, Campari and soda), and in a move that would change cocktail history, he swapped in gin instead of soda. The resulting perfect trinity of gin, sweet vermouth and that bitter-but-lovable Campari, chilled with a twist of orange, is an easy, classic, masculine and meaningful way to end a long week. Fennel sausage is a natural complement to the orange and herbaceous flavors going on in the glass. The booze cleanses the palate of the salame's richness. This could go on all night. Which, of course, is a great idea.

Ingredients

1 large ice cube
1½ ounces gin
1½ ounces sweet vermouth
1½ ounces Campari
1 orange peel in a small circle
Dry salsiccia, to accompany

Directions

Drop the ice cube in a rocks glass. Pour the gin, vermouth and Campari into the glass. Stir to chill, about 30 seconds. Strike a match, hold it over the glass and pinch the orange peel to release the oils and flame over the drink. Drop the peel into the glass. Nibble on salsiccia while sipping this boozy drink in front of the fire.

Cook's Note

To make the circle-shaped zest: Hold the orange in your left hand and a paring knife in your right. The knife should be horizontal across the orange and your right thumb at the bottom of the orange. Make a cut into the peel and rotate the orange to make a circle shape out of the peel. Remove any pith by putting the peel pith side up on the counter and scraping it away with the knife.

total time: 5 minutes

active prep: 5 minutes

serves: 1

difficulty: easy