

Long Live the King! (a bourbon cocktail) – Comfort du Jour

This is my version of a cocktail my husband and I enjoyed during our recent whirlwind tour through the tri-state area of New Jersey, New York and Connecticut. At the end of the first full day of our road trip, we stopped for a live music show at Hailey's Harp & Pub in Metuchen, N.J., and their cocktail menu called this drink "Long Live the King!"

It's made with Bulleit bourbon, red vermouth, blood orange liqueur, orange bitters and a lemon peel garnish. It's a smashing combination—almost a perfect meet-in-the-middle between a Manhattan and an Old Fashioned—but also reminiscent of a Boulevardier without the bitterness of Campari. If I had to give it a name myself, I would call it "One Night in Metuchen," because I will always remember that fun evening whenever I make it.

Solerno has a brighter, slightly sweeter flavor than other orange liqueurs, and it is a very nice accompaniment to the bourbon and sweet vermouth. If you cannot find Solerno, I would recommend substituting Cointreau rather than Grand Marnier, which has strong cognac undertones. You want the citrus to shine in this drink.

Cheers!

INGREDIENTS

1.5 oz. Bulleit bourbon
1.0 oz. red (sweet) vermouth
0.5 oz. Solerno blood orange liqueur* (see notes)
2 quick shakes orange bitters
Lemon peel garnish

*NOTES

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INSTRUCTIONS

Combine bourbon, vermouth, blood orange liqueur and bitters in a cocktail mixing glass or shaker. Add about one cup of ice and shake or stir vigorously until the outside of the shaker is frosty. Strain over a large ice cube into a double rocks glass. Express the lemon peel over the top of the glass, swipe it around the rim of the glass and drop it into the drink to garnish.

If you prefer, you can strain the cocktail into a chilled coupe glass and garnish the same. That's the beauty of this drink—it can be served on the rocks or up, depending on how fancy you're feeling.