



# NEGRONI WITH A TWIST

## INGREDIENTS

- 1oz. Sotol
- 1 oz. Campari
- 1oz Vermouth Rosso
- .5 oz of Chipotle paste
- Orange peel garnish

## METHOD / ALCHEMY

- Prepare the Glass: Fill an old-fashioned or rocks glass with ice cubes to chill it.
- Mix Ingredients: In a mixing glass, combine the gin, Campari, and sweet vermouth.
- Stir: Add ice cubes to the mixing glass and stir gently for about 20-30 seconds until well chilled.
- Strain: Strain the mixture into the prepared glass over the ice cubes.
- Garnish: Twist the orange peel over the drink to release its oils, then drop it into the glass. Serve and enjoy!

*Prep time: 3 min*

**ACRONIMO.**  
SPIRITS

