

Smoked Negroni

Ingredients

1.5 oz Chankaska Spirits Barrel Gin

¾ oz Sweet Vermouth

¾ oz Campari

1 Dash Orange Bitters

Instructions

Chill a lowball glass for at least 20 minutes in the refrigerator.

If desired, use a kitchen smoke gun to smoke the glass, covering it and letting it steep while completing the next steps.

In a mixing glass, over ice, combine all liquid ingredients.

Stir until well chilled, and diluted; about 10-15 seconds.

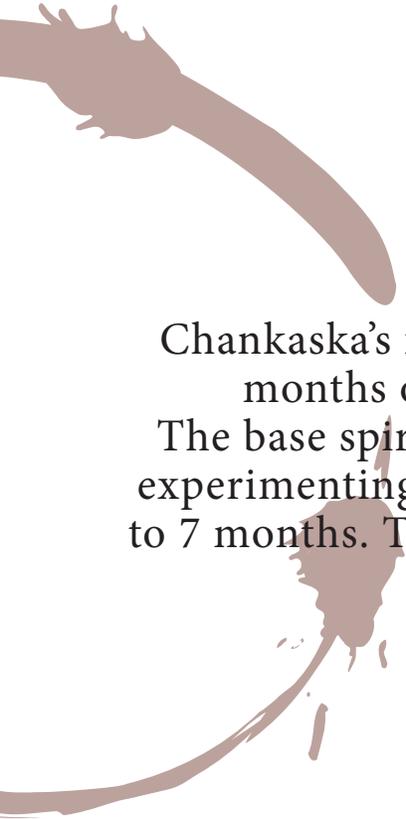
Strain ingredients into chilled, smoked glass.

Express an orange peel over the top of the drink, wipe the rim of the glass with it, and enjoy; or, add one large rock of ice, then enjoy.



CHANKASKA
CREEK

RANCH, WINERY & DISTILLERY



Barrel Gin

Chankaska's first batch of our artisan Distilled Gin was created over months of painstaking recipe testing and small batch trials.

The base spirit comes from grain similar to our whiskey. After some experimenting we decided to put this same Gin in Whiskey Barrels up to 7 months. The result was nothing short of amazing! It has the both a Sweet and a Savory side to it.