

NAWJ 2021 Midyear Meeting Interactive Reception
with mixologist Adam Marans

The Sword

A variation on the Stiletto Mountain, this spiced and stirred cocktail is for those who prefer more spirituous, slow-sipping drinks.

- 2.25 oz. Tennessee Whiskey
- 0.75 oz. Sweet Vermouth
- 0.25 oz. Amaretto
- 4 dashes Angostura bitters
- Coin slice of fresh ginger
- Slice of fresh Jalapeno pepper

Combine all ingredients in a large glass for stirring. Muddle the ginger and jalapeno slice with the rest of the drink, add ice, stir for 30 seconds. Double-strain into rocks glass, neat or over ice. Garnish with an orange twist.