

SaloonBox: The Boulevardier Cocktail Recipe

Contributed by SaloonBox Cocktail Kit on Jun 14, 2016



As we transition into away from Negroni Week and face National Bourbon Day, let's discuss the cocktail that sits at the intersection of these two massive events in the cocktail world: The Boulevardier. When you think about it, The Boulevardier is a Negroni with bourbon or rye in place of the gin. This cocktail is gaining a lot of steam in the drink world. We went to David Burke fabrick for one of the more interesting takes on this classic.

While some bourbons can render the drink too sweet (and for that reason most prefer the dry bite of rye) . fabrick's Wine & Spirits manager Jesse Marino found a really nice balance in WhipperSnapper, which is made with bourbon aged in barrel but also 'white dog whiskey', which is a non-barrelled, 'moonshine' style whiskey that has sour and dry notes inherent to it.

The resulting whiskey is like a half dry, half sweet bourbon that bridges the gap between dry Campari and sweet vermouth. A splash of lemon juice helps cut the viscosity of using bourbon in place of gin (which is a more viscous spirit), so he always adds it when making Boulevardiers.

Ingredients:

1.25 oz Ransom WhipperSnapper
1.00 oz Campari
1.00 oz Noilly Prat sweet vermouth
0.25 oz lemon juice

Directions:

Combine all ingredients in a shaker over ice. Shake for 20 seconds. Strain over fresh ice in a rocks glass. Garnish with an orange twist and brandied cherries.