

THE BISHOP

INGREDIENTS

- x 50ml SSR Red
- x 25ml Bourbon
- x 25ml Aperol
- x 10ml Cointreau
- x 15ml Black Cherry
- x 2 Cloves
- x Ice



Glass: Coup



Method: Stirred



Garnish (optional): Orange peel

STEPS

1. Chill stemmed Coup glass. Place glass in freezer, or place ice in glass to chill.
2. Place all ingredients into a mixing beaker or glass with heavy base.
3. Add 2 scoops of cubed ice to the mix.
4. Stir well, until receptacle becomes cold to the touch.
5. Strain ingredients from mixing beaker into chilled Coup glass.
6. Serve straight up (without ice) and garnish with a zest of orange peel.

