

# KENTUCKY'S FINEST



With grain, water, and yeast you can make a killer bread or one of the most historic American libations: bourbon whiskey. Composed of at least 51 percent corn, the rest malted barley, rye, and/or wheat, some form of whiskey has been produced in Kentucky since 1774. Here, Zachary Sharaga and Aaron Sherman, of Louis 649, in New York City's East Village, have created cocktails that highlight the distinct character of four different bourbons—but, they point out, they would drink these selections just as exuberantly straight up. —Joseph Campanale



**Bulleit Bourbon**

Bulleit has a high rye content (30 percent), which is more than any other bourbon made today and a proportion found widely prior to prohibition. This appealing orange-amber bourbon features notes of smoke, flowers, earthy sharpness, bread, and spices.

**Il Massimo**

- 1½ ounces Bulleit Bourbon
- 1 ounce Amaro Averna
- ½ ounce Limoncello
- 1 orange twist

Fill a cocktail shaker with ice. Add the first three ingredients. Stir. Strain the mixture into a chilled cocktail glass and garnish with the orange twist.



**Corner Creek Reserve Bourbon Whiskey**

Corner Creek is very lightly filtered and slightly hazy. Aged eight years, it uses all four grains and is incredibly complex. With deep notes of soot, toffee, licorice, and dark chocolate, it finishes refreshingly with bright citrus.

**Pinchas**

- 1½ ounces Corner Creek Reserve
- 1 ounce Cointreau
- ½ ounce lemon juice
- Lindemans Framboise (Raspberry) Lambic

Fill a cocktail shaker with ice. Add the first three ingredients. Stir. Pour the mixture into a champagne flute and top with Lambic.



**Elijah Craig 12-Year-Old Bourbon**

Elijah Craig is named after Rev. Elijah Craig, purportedly the founder of modern-day bourbon. It features complex aromas of sweet oak, caramel, anise, licorice, and vanilla.

**Twenty-One**

- 1½ ounces Elijah Craig
- ½ ounce apple ice wine
- ½ ounce dry pear brandy
- splash (about ¼ ounce) tonic water
- 1 lemon twist, squeezed into drink

Fill a cocktail shaker with ice. Add the first three ingredients to shaker. Stir. Pour the mixture into a chilled old-fashioned (rocks) glass. Add a splash of tonic water and finish with the lemon twist.



**Jefferson's Reserve Bourbon**

From the same distillery as Sam Houston, this bourbon has a velvety texture and tastes of vanilla and caramel, with fruity hints of dates, blackberry, and orange.

**Daddy's Milk**

- 1½ ounces Jefferson's
- 1 ounce Frangelico
- ½ ounce heavy cream
- 1 egg white
- 1 sugar cube
- pinch of freshly ground nutmeg

Fill a cocktail shaker with ice. Add the first five ingredients to the shaker. Shake vigorously. Strain the mixture into a highball glass and top with the nutmeg.



**TIP:** When drinking straight bourbon, try putting in a few drops of water instead of ice. The water will bring out the flavors of the bourbon and smooth the harshness, while the ice will simply dilute your drink until it has melted.