

LUÉQ\.

FRANCE

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Midnight Iris Cocktail

Ingredients:

- 2 oz bourbon whiskey
- 0.5 oz crème de violette
- 0.75 oz amaro
- 0.25 oz maraschino liqueur
- 0.5 oz fresh lemon juice
- 1 dash aromatic bitters
- Lemon twist and edible violet (for garnish)

Instructions:

1. **Chill the Glass:** Start by chilling a coupe glass or an old-fashioned glass in the freezer.
2. **Mix Ingredients:** In a cocktail shaker, combine the bourbon, crème de violette, amaro, maraschino liqueur, fresh lemon juice, and a dash of aromatic bitters.
3. **Add Ice & Shake:** Add ice to the shaker and shake vigorously for about 15 seconds until well-chilled.
4. **Strain:** Strain the mixture into your chilled glass.
5. **Garnish:** Garnish with a twist of lemon peel for a hint of brightness and an edible violet flower for an added touch of elegance.

