Fig After Dark

Ingredients

1.5 oz. Rye Whiskey

.5 oz. Campari

.5 oz. Sweet Vermouth

.25 oz. Amaro Montenegro

1 Teaspoon Fig Preserves

1 Dash Orange Bitters

Instructions

Step 1 – Add the fig preserves and rye whiskey to a mixing glass.

Step 2 – Stir well with a bar spoon until the preserves have loosened and mostly dissolved into the whiskey.

Step 3 – Add Campari, sweet vermouth, Amaro Montenegro, orange bitters, and optional saline.

Step 4 – Fill the mixing glass generously with ice.

Step 5 – Stir for 25–30 seconds, until thoroughly chilled and properly diluted.

Step 6 – Express an orange peel over the surface of the drink, then garnish and serve immediately.

Notes

Optional: 1–2 drops saline

Garnish
Best choice: Orange peel + fresh fig slice
Express the orange peel first so those bright citrus oils hit the surface of the cocktail, then tuck in a thin fresh fig slice for a simple seasonal finish.
Two other options:
• Orange peel only — clean, classic, and especially good when fresh figs are unavailable.
• Fresh fig half on a cocktail pick — more dramatic and distinctly autumnal for entertaining.
Keep the garnish restrained. This cocktail already has plenty of personality in the glass.

QueenBeeMixology.com

@QueenBeeMixology