

Tippling Bros. Magical Pain Extractor

This is an adaptation of a drink Tad Carducci created at Apo (short for apothecary). Like many restoratives, this cocktail has a bracing and pleasantly medicinal quality to it, which in this case comes from fresh herbs, bitters, and a dash of cayenne pepper. Will it cure a hangover? We'll let you find that out for yourself.

MAKES 2

Recipe by [Wayne Curtis](#)
Photograph by [CN Digital Studio](#)

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INGREDIENTS

4 teaspoons finely chopped peeled green apple, divided
6 fresh rosemary sprigs, divided
2 teaspoons sugar
12 large fresh mint leaves
1/4 cup Averna Amaro or Amaro Montenegro liqueur
2 large egg whites
6 dashes of Angostura bitters
Ice cubes
1 cup chilled tonic water, divided
Cayenne pepper

INGREDIENT INFO

Averna Amaro and Amaro Montenegro are Italian bitter liqueurs available at some liquor stores and online from klwines.com.

PREPARATION

Combine 2 teaspoons chopped apple, 4 rosemary sprigs, and sugar in cocktail shaker. Using muddler or handle of wooden spoon, mash mixture vigorously. Add mint leaves and mash gently. Add Averna Amaro liqueur, egg whites, and bitters; shake very vigorously without ice 45 seconds. Fill cocktail shaker with ice; shake 30 seconds.

Fill 2 double old-fashioned glasses or highball glasses with ice. Strain drink into glasses, dividing equally and allowing all foam from egg whites to flow into glasses. Top each drink with 1/3 cup tonic water. Pour remaining 1/3 cup tonic water into same cocktail shaker and swirl, then strain over top of each glass, dividing equally. Rub 1 rosemary sprig inside rim of each glass, then garnish each with same rosemary sprig and 1 teaspoon chopped apple. Sprinkle each drink lightly with cayenne pepper and serve.



Hungry for More? If you have a question about this recipe, [contact](mailto:askba@bonappetit.com) our Test Kitchen at askba@bonappetit.com. To see more

recipes like this one, check out our [Winter Cocktails Slideshow](#).

NUTRITIONAL INFORMATION

1 serving contains:
Calories (kcal) 186.5
%Calories from Fat 0.0
Fat (g) 0.0
Saturated Fat (g) 0.0
Cholesterol (mg) 0
Carbohydrates (g) 30.8
Dietary Fiber (g) 0.2
Total Sugars (g) 28.4
Net Carbs (g) 30.6
Protein (g) 3.6
Sodium (mg) 64.4

KEYWORDS: [DRINK RECIPES ALCOHOLIC](#), [COCKTAIL RECIPES](#), [HERB RECIPES](#), [MINT RECIPES](#), [FRUIT RECIPES](#)

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