

COCKTAIL CHAMELEON™

by MARK ADDISON

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Mountain Mule

This variation on the popular Moscow Mule was dreamt up in the Green Mountains of Vermont and inspired by flavors from around the world. Mark Addison's homemade Vermont maple syrup adds a faintly smoky swirl of sweetness to the spicy Northern Italian amaro and vibrant Polish rye vodka for a cocktail with a worldly twist on the classic.

Glassware

12-oz. double old fashioned

bar tools

Cocktail shaker

yield

6 oz., serves 1

garnish

1 lime wedge

1 cinnamon stick

ingredients

1 1/2 oz. Chopin Rye Vodka

1/2 oz. Amaro Montenegro

1/2 oz. Vermont maple syrup

1/2 oz. fresh lime juice

3 oz. ginger beer

directions

Fill the shaker with ice and add the vodka, amaro, maple syrup and lime juice, shaking until well chilled.

Pour into the glass and top with the ginger beer.

Garnish with the lime wedge and cinnamon stick

