

# Bourbon Negroni

Marcus Samuelson

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## Servings: 1

### INFUSED BOURBON

4 1/4 cups bourbon

2 figs, sliced

2 pears, sliced

1 vanilla bean, halved

lengthwise, seeds scraped

### SINGLE DRINK

2 ounces infused bourbon

1 ounce bitter orange aperitif  
(such as Campari)

1 ounce sweet vermouth  
orange slice (for garnish)

Make the infused bourbon: In an airtight container, combine the bourbon, figs, pears and vanilla seeds. Pod in an airtight container. Let infuse in the refrigerator for at least two weeks but not more than three weeks. Strain thru a fine-mesh sieve.

For each drink: In a mixing glass with ice, combine the infused bourbon, the aperitif and the vermouth.

Stir for 90 seconds.

Strain into a chilled martini glass.

Garnish with an orange slice.

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Per Serving (excluding unknown items): 2680 Calories; 2g Fat (4.6% calories from fat); 2g Protein; 73g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 4 1/2 Fruit.