



LIQUOR CABINET ROULETTE

WHAT IS CARDAMARO AND WHY SHOULD YOU DRINK IT RIGHT NOW?

BY CAREY JONES AND JOHN D. MCCARTHY | DEC 14 2015



© Carey Jones

You could be forgiven for thinking that Cardamaro was a cardamom amaro. (Confession... we're the experts here, and we thought so until quite recently.) I mean, if you were naming Italian liqueurs, that's what Cardamaro would mean, right?

But the truth is something more interesting. Cardamaro is a wine-based aperitif, infused with cardoon and blessed thistle (two artichoke relatives), then aged in oak. The result has the richness and weight of sweet vermouth, and only a gentle herbal bitterness. It really tastes like a lighter, more drinkable version of artichoke-based [Cynar](#)—and that's a delicious thing indeed.

We're fans of sipping Cardamaro straight or on the rocks, but it might be even better incorporated into cocktails. Here are three to try.

FOLLOW US



ADVERTISEMENT



EDITOR PICKS



FESTIVAL DISPATCH
NEW YORK CITY'S CAN'T-MISS FESTIVALS



CITY GUIDE
15 THINGS YOU MUST DO WHEN VISITING MIAMI



SANDWICH STALKER
IT'S NEVER THE WRONG TIME OF YEAR FOR A BABKA ICE CREAM SANDWICH



LITTLE BIG IDEAS
HOW SAM ADAMS IS HELPING SMALL BUSINESSES SUCCEED

Easy: Carda-Grapefruit



We love grapefruit as a match for just about anything bittersweet, and Cardamaro is no exception. Add some juice and soda and you've got a super-sippable tall drink that's way more complex than its ingredient list might indicate.

Instructions: In a tall glass with ice, combine 1.5 ounces of Cardamaro, 2 ounces of fresh grapefruit juice, and 2 ounces of club soda. Give a quick stir and garnish with a grapefruit slice.

ADVERTISEMENT

Get Power.
Get Portable.
Get Olympus.

GET THE OM-D
E-M10 Mark II

OLYMPUS

OM-D ZUIKO LENS SYSTEMS



SITES WE LOVE



TRAVEL + LEISURE

**THE REAL REASON WHY
THERE'S A TINY HOLE IN
AIRPLANE WINDOWS**



GOOP

**A PET FISH THAT'S
WORTH IT**



LIQUOR.COM

**6 DELICIOUSLY BOOZY
FOODS YOU NEED TO BE
MAKING**



JOY THE BAKER

**THE BEST THING I EVER
ATE**

powered by PubExchange

Intermediate: Carda-quila Manhattan



A little vegetal, but slightly mellowed — that describes Cardamaro. But those are characteristics we associate with reposado (slightly aged) tequila, too. Stir them together in a Manhattan-style cocktail and you've got a drink that's super-smooth and just weighty enough for winter.

Instructions: In a mixing glass with ice, combine 1.5 ounces of reposado tequila, 1.5 ounces of Cardamaro, and 1/4 ounce of agave syrup (that's just agave you buy from the store, cut with an equal amount of hot water). Add a dash of Angostura bitters. Stir all that up until well-chilled, then strain into a cocktail glass. Garnish with a twist of grapefruit and/or a brandied cherry.

NEWSLETTER

[Signup for Newsletter](#)

FWx Follows

Tweets from a list by Food & Wine magazine
A collection of our favorites



Amber Pfau
@amberpfau

19h

@tiffmacisaac just made the #breakfastbuche a thing. Check it twitter.com/NatGeoFood/sta...

Retweeted by Tiffany MacIsaac

Expand



Kate Lollar
@katelollar

16h

I wish I may, I wish I might #elfster

[@EatFellowHumans pic.twitter.com/Vv361pRPP7](https://twitter.com/EatFellowHumans/pic.twitter.com/Vv361pRPP7)

Retweeted by Justin Warner

Advanced: Carda-rye Sour



The spiciness of rye whiskey is an ideal match for Cardamaro, so putting them together with lemon and sugar results in a pretty irresistible sour. Since Cardamaro is quite low-proof, we're pairing it with a higher-proof rye like Wild Turkey 101: look for that bottle, or another one that's 100-proof or thereabouts.

Instructions: In a cocktail shaker with ice, combine 1.5 ounces of high-proof rye, 1 ounce of Cardamaro, 3/4 ounce of lemon juice, and 1/2 ounce of simple syrup. Add a dash of Angostura bitters. Shake all that up well, then strain into a rocks glass with fresh ice. Squeeze in a lemon wedge, and leave that in the drink as a garnish.