

Apricot Amaretto Stone Sour

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Recipe by Ilise Goldberg, Inspired by Jeff Morgenthaler, bartender, [Pepe le Moko](#), Portland, Oregon

INGREDIENTS:

- ¾ oz Amaretto Liqueur
- 1 oz Bourbon (Woodford Reserve is a good choice)
- 2 oz Apricot Nectar (see recipe below or you can use canned nectar)
- ¾ oz Lemon Juice
- 2-3 dashes bitters
- Wide slice of lemon peel (for garnish)
- Brandied cherry (for garnish)



DIRECTIONS:

- In a cocktail shaker combine all ingredients with ice (except garnish). Shake well.
- Strain into an old-fashioned glass over fresh ice cubes.
- Garnish with lemon peel and brandied cherry (wrap the peel around the cherry and spear with a toothpick).

Apricot Nectar:

- 1 ½ pounds Apricots cut in quarters
 - 1 Cup of Water
 - ½ Cup of Sugar
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- Combine the water and sugar in a pan over high heat until the sugar dissolves.
 - Add the apricot chunks and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
 - Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.

- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator.
- If making far in advance the simple syrup freezes well.
- This recipe produced approximately 24 oz of nectar.