

Making Music: A July cocktail



For this musical edition of *Motif*, I thought to myself: What would be better than casting a spotlight on one of the few-and-far-between, musician-owned distilleries that are actually good? I chose Heaven's Door, which, like its owner, stands out amongst the rest.

Heaven's Door is the one and only Bob Dylan's distillery. Right now they produce a bourbon, a rye and a double-barrel bourbon. I have had all three and I can say that all three are worth your time. They all sip and mix beautifully.

The cocktail recipe this month utilizes Heaven's Door's double-barrel bourbon, but you could use all or any of the three whiskey options that they offer. The rye will make the cocktail spicier, so you may want to add more sugar. The bourbon will create a less woody cocktail. All different, but all yummy.

Knockin' on Heaven's Door

- 1 ½ ounces Heaven's Door double-barrel bourbon
- ½ ounce Amaretto
- ½ ounce filtered water
- 1 barspoon sugar
- 2 dashes orange bitters
- 1 Maraschino cherry
- 1 king cube (4 ounces cube)

In a rocks glass, add the sugar, bitters, and water. Stir until sugar is dissolved.

Add king cube, Amaretto, and bourbon. Stir lightly.

Garnish with skewered Maraschino cherry.

Knockin' on Heaven's Door is a play on an Old Fashioned without the warm spices of the Angostura Bitters. It's more orange-forward with the nutty notes of Amaretto, followed by the woody caramel notes of the bourbon. Despite having roots in the Old Fashioned, it tastes nothing like one. It makes for a delicious dessert cocktail, and despite being all spirit, it is light enough to enjoy on a hot summer night.

So enjoy Knockin' on Heaven's Door and maybe a classic Bob Dylan album while you do so.