



Food & Drink Recipes

The Weekly Cocktail Recipe – The Beaufort Bar at The Savoy’s ‘150 In The Making’

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Celebrating their 150th anniversary this year, Jack Daniel's have introduced a brand new whiskey – Single Barrel Rye – to their Single Barrel collection.

With rye whiskey currently enjoying a new golden age in the UK, the new expression follows limited release batches of Rested Rye in 2014 and Un-aged Rye in 2012, and has a bold and complex flavour profile with notes of dried fruit, toasted oak, caramel, vanilla and (of course) rye.

What's more, to celebrate the launch of Jack Daniel's Single Barrel Rye, The Beaufort Bar at The Savoy London have introduced two brand new Rye cocktails. 'Jack Black' is rich and dark with hints of coffee and liquorice, while '150 In The Making' is fresh and fruity, using apricot cordial, Cocchi Americano, Fino sherry and oak infused angostura bitters.

Ingredients

- 40ml Jack Daniel's Single Barrel Rye
- 15ml Cocchi Americano
- 15ml fixed apricot cordial
- 5ml Fino sherry
- 2 dashes oak infused angostura bitters

Method

Shall all ingredients with ice and fine strain into a sherry glass.