

# Paper Plane (On Ice)

Serves 4

Born in New York in 2008, I would call the Paper Plane a “modern classic.”. Equal parts whiskey, amaro, aperol and lemon juice, it’s traditionally shaken and served up in a cute little coupe. While that is lovely and perfect, in the summer I can’t help but require all my drinks to be served on ice, so I do that. Another modification I like, is using Campari instead of Aperol because I enjoy the extra bitterness, but otherwise, the heart and soul of the original is here. Hopefully Sam doesn’t mind.

## Ingredients

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**2 ounces Makers 46**

**2 ounces amaro (such as Nonino)**

**2 ounces campari or aperol**

**2 ounces fresh lemon juice**

**Ice**

**Lemon peel, for garnish**

## Instructions

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- 1 Combine makers 46, amaro, campari (or aperol) and lemon juice in a large glass, jar or pitcher filled with ice. Stir to combine, lightly diluting and heavily chilling the cocktail simultaneously.
- 2 Fill tall glasses with as much ice as possible, pour the drink over, stirring to slightly dissolve some of the ice. Garnish with lemon peel, if you like.