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PARTYTRICK

This Citrusy Summer Cocktail Is a Host's Best Friend

Dive into the summer entertaining season elegantly and effortlessly with the Paper Plane cocktail, a delicious drink your guests will love. Here's how.

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The Paper Plane is a cocktail to commit to memory. The other night I went to a friend's house for dinner and he mixed this aperitivo and I was instantly hooked. Dangerously drinkable, alive with citrus, it's got whiskey sour vibes without the cloying sweetness, and more panache than an Aperol spritz.



But first off, let me introduce myself and this new column, Party Trick. I'm an Australian writer and cook who has been living in the U.S. for 15-plus years. The world feels upended right now, doesn't it? The good news is, Party Trick will be a refuge where we can escape from the everyday and daydream about a damn good time.

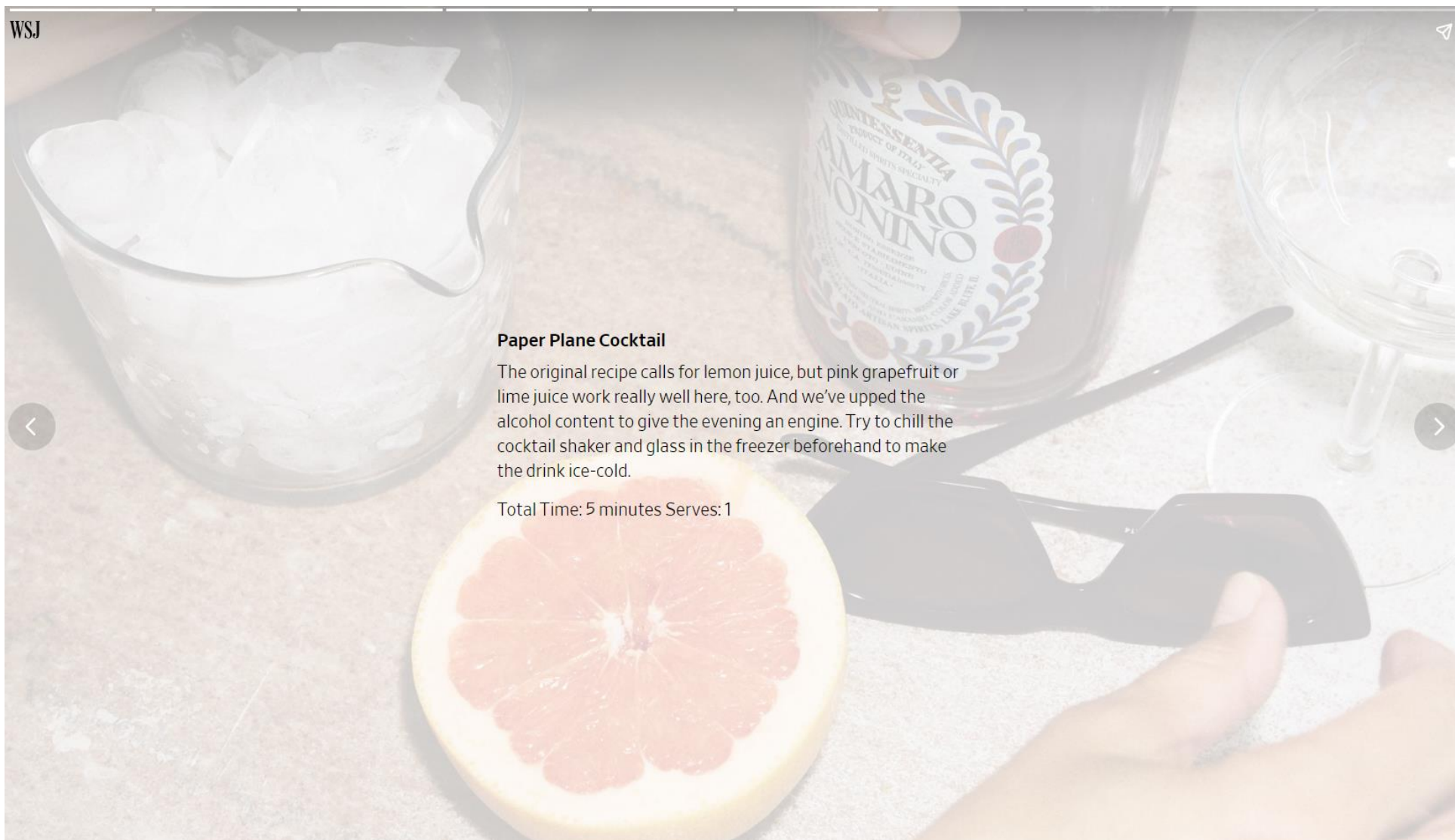
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I'll share simple recipes and tips designed for casual gatherings. Let's serve salads in wet swimsuits, get dressed up on a whim, try new recipes and discover creative ways of feeding friends and being with the people we love.





If you haven't tried elegant Amaro Nonino, a key element in this drink, you're in for a treat. The bottle's label alone is stunning. Produced by the Nonino family in Friuli, Italy, it's made from a base of grappa and infused with Alpine herbs. The bitter and sweet are beautifully balanced; you'll want to drink it on the rocks.



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Paper Plane Cocktail

The original recipe calls for lemon juice, but pink grapefruit or lime juice work really well here, too. And we've upped the alcohol content to give the evening an engine. Try to chill the cocktail shaker and glass in the freezer beforehand to make the drink ice-cold.

Total Time: 5 minutes Serves: 1

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In a shaker, combine a large handful of ice, 1 ounce Amaro Nonino, 1 ounce Aperol, 1 ounce bourbon and 1 ounce fresh pink grapefruit, lime or lemon juice. Shake until icy, and strain into glass.

—Adapted (liberally) from Sam Ross





After wondering where the Paper Plane had been all my life, I did some digging around and discovered this modern classic was invented by Sam Ross, a fellow Aussie and a co-owner of the New York bar Attaboy. Mr. Ross previously helmed the now-closed speakeasy Milk & Honey. His work embraces thoughtfully sourced booze and fresh ingredients, everything a Paper Plane exemplifies.



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So to kick off Party Trick, let's get mixing, dancing, frolicking, flirting and drinking. Make sure to download the soundtrack to the film "The Great Beauty." It's a good one. I declare Summer 2022 open for play.

[Get the full recipe here.](#)



Paper Plane

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TOTAL TIME: 5 minutes | **MAKES:** 1 cocktail



Ingredients

- 1 ounce (2 tablespoons) Amaro Nonino
- 1 ounce Aperol
- 1 ounce bourbon
- 1 ounce fresh pink grapefruit, lime or lemon juice

Directions

1. In a shaker, combine a large handful of ice, Amaro Nonino, Aperol, bourbon and citrus juice.
2. Shake until icy, and strain into glass.

Graydon + Herriott for The Wall Street Journal, Food Styling by Rebecca Jurkevich, Prop Styling by Amy Wilson