

# Do you want to know...



login | home | feedback

shop recipes chefs jobfinder culinary schools wine community features events news chefs congress ask the experts rising

Back to Feature Bio Photo Gallery

share



**Mixologist Paul McGee**  
*The Whistler*  
2421 North Milwaukee Avenue  
Chicago, IL 60647  
www.whistlerchicago...

+ Click images to enlarge



## 21st Century: Death's Door Gin, Cocchi Americano, Crème de Cacao, Lemon Juice, Chocolate Bitters, and Coffee Bean

Adapted by StarChefs.com

April 2011

Yield: 1 Cocktail

Be the first of your friends to like this.

### INGREDIENTS:

- 1 ½ ounces Death's Door gin
- ¾ ounce Cocchi Americano Aperitif wine
- ¾ ounce freshly squeezed lemon juice
- ½ ounce white crème de cacao
- 4 drops chocolate bitters
- 1 coffee bean

### METHOD:

#### METHOD:

Shake the gin, Cocchi Americano, lemon juice, crème de cacao, and chocolate bitters with ice; then strain the mixture into a coupe and garnish by grating the coffee bean over the top.

### COMMENTS

Login or register to post comments



[Sign up for our newsletters!](#)

[Print this page](#)

[Email this page to a friend](#)

[QuickMeals](#) [Chefs](#) [Rising Stars](#) [Hospitality Jobs](#) [Find a School](#) [Wine](#) [Community](#) [Features](#) [Food Events](#) [News](#) [Ask the Experts](#) [Tickets](#) [Cookbooks](#)

[About Us](#) | [Career Opportunities](#) | [Affiliate Program](#) | [Portfolio](#) | [Media Kit](#) | [StarChefs in the News](#)

Please help keep StarChefs a free service by displaying our button on your website. [Click here for details.](#)

Copyright © 1995-2011 StarChefs. All rights reserved. | [Privacy Policy](#)