

MEET THE MOST ANCIENT OF DISTILLED SPIRITS — AND THE BEST NEW THING TO HIT THE LIQUOR SCENE

SMUGGLING NUN

IRISH

POITÍN

SMUGGLING NUN IRISH POITÍN, the Original Spirit of Ireland

Poitín [POT-cheen: Irish for “little pot”]

At 90 proof, SmugNun is authentically strong, exceptionally smooth and flavorful. An excellent aperitif or digestif—and a standout in cocktails.

LOCAL ROOTS

In 1980, when Connecticut native Maura Clare was in her late teens, she stumbled across a reference to poitín. She read that it is the most ancient of distilled spirits, having been invented in the 6th century by Irish nuns and monks.

ANCIENT WISDOM

Over centuries, the Irish and Scots learned to age poitín into whiskey. In 1661, English colonizers decided they'd tax liquor and made poitín illegal, thereby establishing the world's first moonshine. Defiant Celts kept right on distilling in secret, giving rise to a long tradition of underground bootlegging culture. Poitín remained a clandestine art and pleasure over four centuries—until the Irish legalized it 25 years ago.

THE REAL SMUGGLING NUN

At the time Maura was first learning about the history of poitín, her Franciscan nun cousin from Ireland was planning a visit home. While in County Clare, Sister Mary procured some of the hooch and smuggled it back in a holy water bottle for Maura. Forty years later, Smuggling Nun Irish Poitín its legal debut in the United States.

In blind taste tests, the SmugNun consistently ranks as the smoothest, most premium and flavorful of Irish poitíns.



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IRELAND'S BEST KEPT SECRET

Smuggling Nun is eminently sippable straight—and is also a beatific base for mixed drinks. Here are three examples of familiar cocktails that demonstrate The Nun's standout success in comparison to vodka, tequila, or light rum.



THE AMBASSADOR

A Celtic version of the classic Paloma!

Kosher salt (optional)
3 ounces grapefruit juice
1 tablespoon lime juice, freshly squeezed
1 teaspoon sugar (omit for a Skinny Ambassador)
1.5 ounces Smuggling Nun Irish Poitín
4 ounces club soda
Grapefruit wedge

Sprinkle salt on a small plate. Rub rim of glass with grapefruit wedge and dip rim into salt. Combine grapefruit and lime juices with sugar in glass and stir until dissolved. Add #SmugNun Poitín, ice, soda, and grapefruit wedge garnish.



THE MURPH-Y-TO

An Irish Mojito!

10 mint leaves
½ lime, cut into 4 wedges
2 tablespoons white sugar (or more, to taste)
1 cup ice cubes
1.5 ounces ounces Smuggling Nun Irish Poitín
4 ounces club soda

Put mint leaves and a lime wedge into glass and muddle to release the oils and juice. Add 2 more lime wedges and sugar, muddle again. Fill the glass with ice, pour in the rum, and fill the glass with club soda. Add sugar to taste if more is desired and place remaining lime wedge as garnish.



DUBLIN DONKEY

Beats the pants off a Moscow Mule!

1.5 ounces Smuggling Nun Irish Poitín
.5 ounce lime juice, freshly squeezed
3 ounces high quality ginger beer
Lime wheel garnish

Fill glass or copper mug with ice. Add ice, #SmugNun Poitín, and lime juice to a shaker and shake until chilled. Strain into the glass. Add ginger beer and lime garnish.

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