

The Brooklyn

Fred's favourite Manhattan variation.

This dryer, more aperitif style whiskey drink, combines spicy and herbacious notes with lovely burnt orange undertones for a complex and juicy sipper.

Specs:

50ml (1 & 2/3oz) rye whiskey

20ml (2/3oz) dry vermouth

7.5ml (1/4oz) Amer Picon

5ml (1/6oz) maraschino liqueur

Orange twist to garnish

Good ice

Equipment:

A coupe glass

A mixing glass

A jigger

A bar spoon

A julep strainer

Method:

Prep your twist.

Add all ingredients to the mixing glass, fill with as much ice as possible and stir until desired dilution.

Strain into chilled coupe glass, squeeze the orange twist to expel the citrus oil over it, then add the twist to the drink. Enjoy!

Suggested ingredients:

New York is a rye drinking city, so we tend to stick with that for most of the Manhattan variations. That said, they can be delicious with bourbon, just a little smoother and sweeter. We've gone for *Bulleit Rye* here as the spiciest of the lot!

Amer Picon can be tricky to get your hands on in some places, so if you see a bottle then nab it! Otherwise *Amaro Montenegro* or *Amaro Nonino* are reasonable substitutes.

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