

# The Manhattan

Probably the classiest classic of them all

*Was this created for Winston Churchill's mother? Either way, this is a flavour packed and rich libation, perfect for after dinner pondering.*

## Specs:

50ml (1 2/3oz) rye whiskey

20ml (2/3oz) sweet vermouth

2 good dashes Angostura bitters

Orange twist

Good quality cherry (e.g. Morello) to garnish

Good quality ice

## Equipment:

A coupe

A jigger

A mixing glass

A julep strainer

A bar spoon

## Method:

Prep your twist (it doesn't have to be pretty as you will be discarding it).

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 the drink, then discard.

Add your cherry to garnish, and enjoy!

## Suggested ingredients:

New York is a rye drinking city, so we've stuck with that here, but bourbon can yield an equally delicious but slightly sweeter cocktail. We used *Michter's Straight Rye* because it is really full flavoured, packed with fruit and spice, but most good quality rye whiskies will work well. We like *Antica Formula* in our Manhattan for the rich vanilla notes. Using something lighter bodied (like *Martini Rosso*) along with a lemon twist will transform this drink from digestif to aperitif like magic! Feel free to have a play with some other cocktail bitters if you have them.

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