

Manhattan Cocktail

This is, by far, my favorite cocktail. I prefer bourbon in mine as it has a rounder mouth feel and a slightly sweeter flavor. That said a good American rye works nicely. If you can afford it a premium cherry, such as Luxardo or Amarena brands, makes this Manhattan an experience to remember.



Per Drink

2 ounces	bourbon
1 ounce	sweet vermouth
2 dashes	angostura bitters
1 medium	cherry (luxardo)

1. Add the bourbon, vermouth and bitters to a mixing glass filled three quarters full with ice.
2. Using a long bar spoon stir the cocktail until well chilled, anywhere from 15 to 20 rotations.
3. Strain the beverage into a rocks glass filled with ice. Add the cherry and serve.

*Alternatively the drink can be strained into a martini or cordial glass and served straight up.