

Rick's Bourbon Manhattan

Total Time: Under 10 minutes

Demo by Rick Jerz

Rick's method of making a Manhattan with bourbon. Certainly, there are countless ways to prepare a Manhattan, so feel free to adjust this recipe as you wish.

Ingredients

1 Serving, 3.5 ounces.

		Cost
2.5	Oz. Woodford Reserve	\$2.11, \$50/1.75L (Costco)
1	Oz. Cocchi Vermouth di Torino	\$.97, \$22/.75L (Total Wines)
2	Dashes Angostura bitters	\$.17 (Total Wines)
1	Bourbon-infused cherry	\$.25 (Whole Foods, Frozen Cherries)
	Ice (for mixing)	
1	Ice cube	
	Total Cost	About \$3.50 per serving

Directions

Add bourbon, vermouth, bitters (two firm shakes), and ice to a cocktail mixer. Stir until chilled. Strain into a cocktail glass. Add a cherry and an ice cube.

Infuse 1 lb. of frozen Bing Cherries, thawed, in a glass container with "common" bourbon for three days.

Note: 1 bag of frozen cherries costs \$3.60 at Whole Foods. Add about two cups of regular bourbon, whisky, or rye to infuse them. (A jar of cocktail cherries is typically more than \$20.)

Supplies

(From Amazon) Clear Plastic Super Double Jigger Shot Glass Mixed Drink Measure, Cocktail Mixing Glass with Seamless and Handblown Construction, Briout Bar Spoon Cocktail Mixing Stirrer, Cocktail Kingdom® Koriko® Hawthorne Strainer



Rick's Food and Recipes Web Page

https://www.edu-gen.com/personal/food/food_recipes.html