Rick's Rye Manhattan

Total Time: Under 10 minutes Demo by Rick Jerz

Rick's method of making a Manhattan with rye. Certainly, there are countless ways to prepare a Manhattan, so feel free to adjust this recipe as you wish. Rick recommends using your favorite and best rye.

Ingredients

1 Serving

| | | Cost |
|-----|--------------------------------|--------------------------------------|
| 2.5 | Oz. Cody Rye | \$3.56, \$50/1.75L (Costco) |
| 1 | Oz. Cocchi Vermouth di Torino | \$1.59, \$22/.75L (Total Wines) |
| 2 | Dashes Regan #6 Orange Bitters | \$.10 (Total Wines) |
| 1 | Naval Orange Peel | \$.15 (Whole Foods, Frozen Cherries) |
| | Ice (for mixing) | |
| 1 | Ice cube | |
| | | |
| | Total Cost | About \$5.40 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 an orange peel and an ice cube. You might also want to burn an orange peel and rub it around the rim of the glass.

Supplies

Vegetable peeler, (items 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