no. 2

Aromatic Bitters
Rye
Spirit-Forward Aromatic Family of Cocktails
Bitters
Manhattan
(modern)

• 2 oz. rye
• 1 oz. sweet vermouth
• 2 dashes bitters

stir, strain into a chilled coupe, optional garnish: brandied cherry

notes: this drink changes significantly with the spirit / vermouth pairing

Try:
Rittenhouse / Antica
Sazerac / Punt e Mes
Old Overholt / Dolin

Photo Credit: menuinprogress.com
Rye Whiskey

Photo Credit: templetonrye.com and dingjunlim.wordpress.com

Tuesday, 10 January 2012
Rittenhouse 100

- Heaven Hill, Bardstown, KY
- Bottled in Bond (100 proof, single distiller, single season, aged at least 4 years in a government-supervised warehouse)

Photo Credit: americanhooch.com
Sazerac Rye

- Buffalo Trace, Frankfort, KY
- 90 Proof
Old Overholt

- Jim Beam, Clermont, KY
- 80 Proof
- Value Rye
- Medicinal whiskey during prohibition (bottled in bond)
Sazerac

- 2 oz. rye
- 1 tsp gomme syrup
- 2-3 dashes of Peychaud’s bitters

stir and strain into a well-chilled, absinthe-rinsed old fashioned glass. Garnish with a lemon twist

notes: the classic way of making this drink involves muddling the sugar and bitters first and discarding the lemon peel after the twist. Jerry Thomas offers a slightly different approach: add lemon rind to the mixture initially
Improved Whiskey Cocktail

- 2 oz. rye
- 1 tsp gomme syrup
- 1/2 tsp marachino
- 1/8 tsp absinthe
- 2 dashes Boker’s bitters

Stir and strain into a well-chilled old fashioned glass. Garnish with a lemon twist.

Notes: a whiskey cocktail loses the absinthe and substitutes curacao for maraschino. It’s made fancy by serving it in a fancy cup and wiping the time with the lemon rind.

Photo Credit: stew* off flickr