

no. 2

Aromatic Bitters

Rye

Spirit-Forward Aromatic Family of Cocktails

Bitters



Photo Credit: Jay Hepburn

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

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

Photo Credit: menuinprogress.com

Old Overholt



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

Photo Credit: whiskeyrambler.blogspot.com

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

Photo Credit: menuinprogress.com

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