no. 2

Aromatic Bitters Rye Spirit-Forward Aromatic Family of Cocktails

Tuesday, 10 January 2012

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

Rye Whiskey



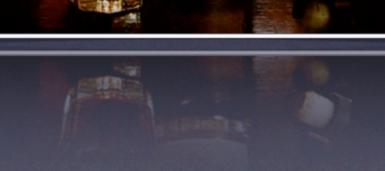
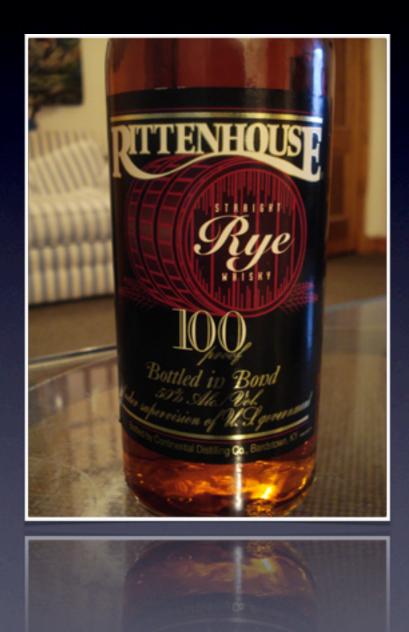






Photo Credit: templetonrye.com and dingjunlim.wordpress.com

Rittenhouse 100



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

Sazerac Rye

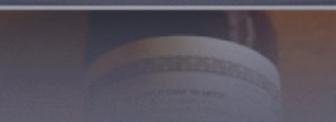


• Buffalo Trace, Frankfort, KY

• 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 wellchilled, 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 wellchilled 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