

# BROOKLYN

Last Modified: 12/10/2014

F EASY

MAKE: 3 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Cubes	Ice	
1 1/2	Oz	Rye Whisky	
OR			
1 1/2	Oz	Bourbon	
1/2	Oz	Dry White Vermouth	
6	Dashes	Orange Bitters	
1/4	Oz Liquid	From Recipe: Cocktails - Real Maraschino Cherries	
1	Twist	Lemon Peel	
2	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

## PREPARATION

<b>FACTOID</b>	Named after the popular New York borough. The original Brooklyn cocktail uses a bittersweet French aperitif called Amer Picon which is no longer available in the US. If you can find the Italian Amaro Cio Ciaro, use that instead — it's the closest substitute - otherwise, it's the recipe.
<b>1</b>	Place a martini glass in the freezer to chill for 10 to 15 minutes. In a cocktail shaker filled with Ice, combine the Rye, Dry Vermouth, Bitters and the Maraschino Liqueur. Shake until well-chilled. Strain into the chilled martini glass and garnish with a Lemon Twist.