

# MANHATTAN

Last Modified: 12/10/2014

MAKE: 2 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Excellent Quality Rye Whiskey	
1	Oz	Sweet Red Vermouth	
2	Dashes	Angostura Bitters	
1	Sliver	Fresh Orange (No Seeds)	
2	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	
2	Cubes	Ice	

## PREPARATION

<b>FACTOID</b>	One thing we're pretty sure of is that the drink had reared its beautiful head by the 1880s, and we also know that it was one of the very first cocktails that called for vermouth as a modifier. There's a chance that the Manhattan was invented at the Manhattan Club in New York, and the club's official history makes that claim. According to popular legend, the recipe was created there for a party thrown in 1874 by Jennie Jerome (AKA Lady Randolph Churchill), Winston Churchill's mother.
<b>NOTE</b>	This is good stuff, but <u>ONLY</u> if you have access to a couple of those fantastic Maraschino Cherries from Recipes: Cocktails - Real Maraschino Cherries
<b>1</b>	Rub a thin sliver of Orange (peel attached) around the rim of the cocktail glass. Fold, squeeze and place in the bottom of the glass. Using a Teaspoon, take 2 of the Maraschino Cherries and all of the juice the spoon will hold and put it in the bottom of the glass.
<b>2</b>	Place 3 Ice Cubes in a metal cocktail shaker. Add in the Whiskey, Vermouth and Bitters. Gently stir for 15 to 20 seconds. Do NOT shake or the drink will end up cloudy because it's full of air bubbles.
<b>3</b>	Using the strainer, gently pour the drink into the glass and enjoy! Make several.....