

VIEUX CARRE

Last Modified: 12/10/2014

MAKE: 2 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
3/4	Oz	Rye Whiskey	
3/4	Oz	Cognac	
1/2	Tsp	Benedictine	
3/4	Oz	Sweet Red Vermouth	
1	Dash	Peychaud's Bitters	
1	Dash	Angostura Bitters	
2	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

PREPARATION

FACTOID	The Vieux Carré (or Old Square, another term for the French Quarter) originated at the New Orleans Monteleone Hotel in 1938.
1	Combine the Rye, Cognac, Benedictine, Vermouth and both Bitters in a mixing glass and fill with ice; stir well for 20 seconds and strain into an ice-filled Old Fashioned glass. Garnish with a couple of Cherries.