



Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

A Logical Ore Publication

INDEX OF DRINKS



Perfect Manhattan

- 2 fluid ounces quality rye, typically of old fashioned higher proof (*pictured*: Rittenhouse Rye Bottled in Bond)
- 0.5 fluid ounces sweet vermouth, typically an Italian *rosso* vermouth (classically from the Torino region) however any sweet red vermouth will do in a pinch (*pictured*: Cocchi Vermouth di Torino)
- 0.5 fluid ounces dry vermouth, typically a French vermouth (classically from the Chambéry region) however any dry white vermouth will do in a pinch (*pictured*: Dolin Dry Vermouth de Chambéry)
- 2 dashes Angostura Bitters
- Ice

Take a shaker tin and fill it between 3/4ths of the way and full with ice. Alternatively, use a mixing pint glass and fill it with ice. Pour in the ingredients and dash the bitters to taste. The rye to vermouth ratio can be played with to taste as well, but 2:1 is a good starting point. Stir vigorously for about 60 pumps (or to taste) and strain into a cocktail glass. Stirring in such mixed and strained “martini”-style drinks is not the same as stirring in the sense of stirring coffee; instead it is more of a pumping action using a bar spoon or similar device that much more vigorously blends the liquor and ice.

Classically appropriate garnish would include various citrus twists or peels, such as orange or lemon.

Notes on era

This is a variation on the early 20th century style Manhattan (the Manhattan as it was after most of the ingredients were forgotten about and the liquor began to outweigh the vermouth).

See also

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