

Manhattan Cocktail

Ingredients

FOR ONE COCKTAIL

- 3 oz. (90 mL) rye whiskey
 - 1 oz. (30 mL) sweet red vermouth
 - 2 dashes angostura bitters
 - 1 cup (250 mL) ice
 - maraschino cherry
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- Add the whiskey, vermouth, and bitter to the large cup of the Cocktail Shaker.
 - Add the ice to the shaker and stir with the Bar Spoon.

FOR 8 COCKTAILS

- 3 cups (750 mL) rye whiskey
 - 1 cup (250 mL) sweet red vermouth
 - 16 dashes angostura bitters
 - 8 cups (2 L) ice
 - 8 maraschino cherries
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- Combine the whiskey, vermouth, and bitters in a large pitcher.
 - When ready to serve, add up to 12 oz. (350 mL) of the mixture to the large cup of the Cocktail Shaker.
 - Add the ice to the large cup and stir with the Bar Spoon.



Directions

1. Use the Cocktail Strainer to strain into a chilled glass(s) and garnish with a cherry(ies).