

Black Barrel Manhattan



Glass: Martini

Serves: 1

Profitability:

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Ingredients:

50ml Jameson Black Barrel

10ml Sweet Vermouth (my preference for this drink - Punt Des Mes)

2-3 dashes orange bitters

1 orange zest

1 Maraschino cherry

Cubed ice

Steps:

In a Mixing Glass, pour in the Black Barrel, then the Vermouth, followed by the bitters

Fill the glass 2/3 of the way with ice and stir. This method of mixing is to control the dilution from the ice whilst mixing together our key ingredients. If at any point the ice falls below the liquid, top the mixing glass up with more ice

Stir to your own taste, but the preference is 40 to 60 seconds with regular tastes

Strain cocktail into a chilled Martini glass, and gently squeeze the orange zest over and around

the edge of the glass. Discard the zest and add the cherry; letting it sink to the bottom of the glass