



# Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

*A Logical Ore Publication*

INDEX OF DRINKS



## Bronx

- 1 fluid ounce quality London dry gin, typically of old fashioned higher proof (*pictured*: Bombay Sapphire London Dry Gin)
- 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)
- 2 teaspoons 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)
- 0.5 fluid ounces orange juice
- 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. Shake and strain into a cocktail glass.

Classically appropriate garnish would be an orange twist, if desired.

### Notes on era

This drink is from the early 20th century as one of the “martini”-style drinks that

became popular around the same time liquor began to outweigh vermouth in such cocktails. The recipe used above is standardized by the International Bartenders Association.

**See also**

- [Manhattan](#)

(Source: [Wikipedia](#))

3 MONTHS AGO

**DISQUS** |



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- INKHORN THEME POWERED BY TUMBLR -