



Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

A Logical Ore Publication

INDEX OF DRINKS



Manhattan (Sam Horwitz take)

- 2 fluid ounces quality rye, typically of old fashioned higher proof (*pictured*: Rittenhouse Rye Bottled in Bond)
- 1 fluid ounce 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 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 be a stemmed maraschino cherry, if desired. However, store-bought maraschino cherries are generally just cherries in an artificial syrupy mixture which will overpower the drink with corn syrup or sugar

syrup and end up taking away from the drink. Other classical, yet less traditional, garnishes include various citrus twists or peels, such as orange or lemon.

Notes on era

This is a rye Manhattan (made as preferred by the author) that is rooted in the way early to mid 20th century Manhattans were classically made (as opposed to 19th century Manhattans which outweighed the whiskey with vermouth and added a lot of other ingredients and the rye-less Manhattans of the later 20th century which became standard before the revival of rye).

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