



Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

A Logical Ore Publication

INDEX OF DRINKS



Sherman (pictured)

- 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)
- 1.5 teaspoons French absinthe (*pictured*: La Fée Absinthe Parisienne)
- 1 dash Angostura Bitters
- 1 dash orange bitters (*pictured*: Angostura Orange Bitters)
- Ice

Waldorf

- 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)
- 1.5 teaspoons French absinthe (*pictured*: La Fée Absinthe Parisienne)
- 2 dashes Angostura Bitters

- Ice

Brain-Duster

- 1 fluid ounce 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)
- 1 fluid ounce French absinthe (*pictured*: La Fée Asbinthe Parisienne)
- 1 dash 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. 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.

Notes on era

The Sherman and Waldorf likely came about (in the forms described here) sometime in the early 20th century, after Manhattans and Martinis had begun to use more liquor than vermouth. The Brain-Duster (according to Esquire) was written about in the 1890s.

See also

- [Manhattan](#)

(Source: [esquire.com](#))

2 MONTHS AGO

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