

Gary's Redo Classic Manhattan

I don't particularly dislike Manhattans, but vermouth with bourbon or rye have never been my favorite. While I was playing with Lillet, I thought I'd try it in a Manhattan. Well, here it is:



- 2 ozs. Good aged bourbon such as Basil Hayden
- 1 oz. Lillet Rouge
- 1 dash Regans Orange Bitters
- 1 Dash Fees Brothers' Aromatic Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with

Crab Rangoon

Very simple. Very tasty. Baked, not fried.



- 8 ozs. Flaked Crab meat, picked over for shell
- 8 ozs. cream cheese
- 1 clove minced garlic
- 2 tsp. Worcestershire
- 1/2 tsp Soy sauce
- 1 Tbl. Minced red onion
- 2 Minced green onions white and green parts
- 24 Wonton wrappers