

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

Dry Martini with Gin and Lillet

I decided to play with my [Dry Martini](#). Using the St George Botanivore Gin, I substituted Lillet Blanc for the vermouth. The result is a very pleasant drink. Goes well with our [Olive](#)

Poppers.



Olive Poppers

- 2 oz. St. George Botanivore Gin
- 1 oz. Lillet Blanc
- Dash Orange Bitters
- Lemon Zest



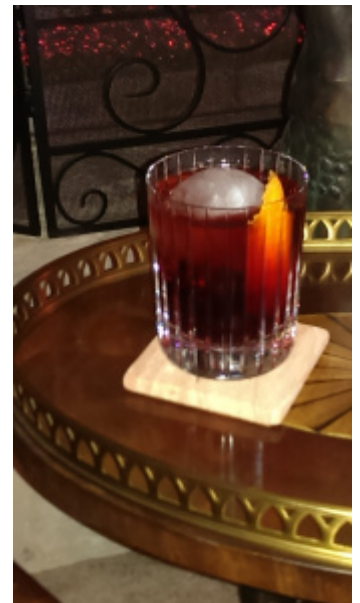
Dry Martini
with Lillet

1. Chill a martini glass with ice and water
2. Add all ingredients, except the Lemon Zest, to a mixing glass and stir with ice
3. Strain into chilled glass and garnish with the lemon zest

Cheers!

Another Negroni

I ran out of sweet vermouth so I looked around the cabinet for another vermouth type fortified wine and spotted the Lillet Rouge. Somewhere I have seen a “Negroni” made with Aperol and Lillet Blanc so I figured “why not.” Anyway, it is a bit darker and has a slightly heavier flavor. I prefer a Negroni with sweet vermouth, but this isn’t bad!



- 1.5 oz. Plymouth Gin
- 1.5 oz. Campari
- 1.5 oz. Lillet Rouge
- 2 dashes orange bitters – Suggest Regans or Angostura

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with orange zest flame and drop flamed zest into drink

Winter Old Fashioned

This is based on the Cubed Old Fashioned. I changed the syrup and the bitters. This has a bigger cinnamon flavor than the original and is perfect for those cold winter's nights, (which in San Antonio means anything under 50 degrees). The syrup is made with brown sugar so it is not as sweet. If the drink is too bitter for your taste, try adding a little more syrup. Decreasing the bitters will decrease the spice.

- 1 oz. cognac
- 1 oz. aged rum
- 1 oz. aged bourbon
- 2 dashes Fee Brothers Aromatic Bitters
- 2 dashes Fee Brothers Aztec Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 oz. [Winter Old Fashioned Simple Syrup](#)

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass

Garnish with a thick orange zest and a cherry