

Gary's Redo Classic Manhattan

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.

Ingredients:



- 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

Directions:

1. Preheat oven to 425
 2. Combine all ingredients, except wonton wrappers, in a food processor and process until smooth
 3. On a work surface, moisten the edges of a wrapper with a little water. Place 1 – 2 tsp of crab filling in the center of the wrapper. Bring up the corners to form a crown and press the edges together. Place the filled wrapper on a parchment paper covered sheet pan or cookie sheet.
 4. When all of the wontons are filled, spray liberally with cooking spray.
 5. Bake in the oven for 12-15 minutes until golden brown and crisp.
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