

# Manhattan Au Poivre



A steak dinner often suggests a robust red wine. Instead, what about a cocktail that makes you want to have a bite of steak? The goal when pairing cocktails with food is to craft a drink that makes one want a bite of the food with each sip of the drink. This is exactly what we have with our Manhattan au Poivre! It's basic Manhattan using bourbon. We split the vermouth

with the aid of fruit. Cocchi Vermouth di Torino and the bittersweet Punt e Mes which we infused with coffee. For the “au Poivre,” we use freshly cracked black peppercorns and finish the cocktail with black garlic salt. The black garlic salt



brings a touch of salinity and savory background. The result is a rich and complex cocktail that cries out to be savored with a steak. The nose is bourbon, orange, fruit and Holiday spice. The taste is savory with candied fruit, orange, cherry, cranberry and hints of coffee and black pepper. The finish is smooth and savory.

## The Manhattan au Poivre

Please note the directions regarding the black peppercorns and black garlic salt.

### Ingredients:



- 1.5 oz. Your Favorite Bourbon
- 3/8 oz. Cocchi Vermouth di Torino
- 3/8 oz. Coffee infused Punt e Mes (see below)
- 1 barspoon Grand Marnier
- 3-4 cracked black peppercorns
- 1 pinch Black Garlic Salt (see note below)



- Brandied Cherry for garnish
- Orange peel for garnish

## Directions:

1. Chill a cocktail glass with ice and water
2. Coarsely crack the black peppercorns and drop them into the bottom of your mixing glass. Be careful not to grind the peppercorns so that they don't pass through your strainer into the drink.
3. Add the bourbon to the mixing glass and let sit 10-15 minutes. You can do this step ahead of time to easily make several cocktails.
4. Add the vermouth, Punt e Mes and Grand Marnier to the mixing glass.
5. Add ice to the mixing glass then the pinch of black garlic salt. Immediately stir until chilled and double strain into your chilled cocktail glass.
6. Drop in the brandied cherry and express the orange peel over the drink. Float the orange peel.

Cheers!

## Coffee Infused Punt e Mes

This will vary based on your choice of coffee. I suggest you try it first with 250ml.

- 250 ml Punt e Mes
- 30 gm cracked whole coffee beans

1. Combine Punt e Mes and coffee in a lidded jar. Let it

sit at room temperature for 30 minutes, shaking a few times.

2. Double strain and enjoy.

## **Flavored Salts**

Prior to using any flavored salt in cocktails I suggest you empty the container of salt into a fine mesh strainer over a sink. Bang the strainer with you other hand to sift out any small bits that could pass through your strainer into your cocktail.

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## **Rum Manhattan**





Most of the Rum Manhattan recipes that I read make a cloyingly sweet drink. This Rum Manhattan I crafted I hope you will find is amazingly complex. We used Don Q Vermouth Cask Aged Rum, but any Rum that you enjoy neat will do as well, (maybe better to your taste buds!) This is 2:1 Spirit:Vermouth. We split the Vermouth between the rich and complex Cocchi Vermouth di Torino with coffee infused Punt e Mes. I got the idea of infusing Punt e Mes with coffee from our friends at Dorćol Distilling and Brewing. They use it to create a Manhattan riff with their apricot rakia. Based upon the coffee you choose, the maceration time, how you crack the coffee beans, and probably the phase of the moon, the bitterness of the final infusion will vary. This is why we added the demerara syrup.

The nose of this cocktail is a touch sweet with fruit, spice and smokiness. The flavors are soft rum with fruit, coffee, dark chocolate, vanilla, subtle bitterness, and warm Holiday spice. The finish is chocolate, fruit, and spicy, bitter sweetness.

## **Ingredients:**

- 2 oz. Good Sipping Rum
- 1/2 oz. Cocchi Vermouth di Torino
- 1/2 oz. Coffee Infused Punt e Mes (see below)
- 1 Bar Spoon Grand Marnier
- 1 – 2 dashes 1:1 Demerara Syrup to taste
- Brandied Cherry for garnish
- Orange peel for garnish

## **Instructions**

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

## **Coffee Infused Punt e Mes**

This will vary based on your choice of coffee. I suggest you try it first with 250ml.

- 250 ml Punt e Mes
  - 30 gm cracked whole coffee beans
1. Combine Punt e Mes and coffee in a lidded jar. Let it sit at room temperature for 30 minutes, shaking a few times.
  2. Double strain and enjoy.

Cheers!

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# Irish Manhattan



I have created several riffs on the Classic Manhattan using Irish Whiskey. While rye and bourbon are the classics in the Manhattan, I don't see any reason not to try an Irish Whiskey. Specifically the Tullamore Dew 10 year old Single Malt. As I've noted before, the Tullamore Dew has the earthy, grassy flavors of Irish whiskey with the flavors of fruit, (apricot, pineapple, raisin) and wood. Just the depth of flavors that blend with vermouth. This time I used Carpano Antica Vermouth. The flavors of this vermouth work perfectly with the Tullamore

Dew. For the bitters, I substituted our *Doc Elliott's Mixology™ Walnut Bitters* which highlight the flavors of the Whiskey and Vermouth as well as bringing a soft finish.

## Ingredients

- 2 oz Irish Whiskey
- 1 oz Carpano Antica
- $\frac{1}{4}$  oz Grand Marnier
- 2 dashes *Doc Elliott's Mixology™ Walnut Bitters*
- Brandied Cherry for garnish
- Orange peel for garnish

## Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Cheers!

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# Walnut Manhattan





This Manhattan combines the spice of good Bourbon, the rich, earthy Carpano Antica's tastes of herbs, spice, and slight bitterness, with the added touch of sweetness from the Grand Marnier... all enhanced with the warming notes of *Doc Elliott's Mixology™ Walnut Bitters*. If this is a bit too sweet on the finish for your taste, add 1 – 2 drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters*.

## Ingredients

- 2 oz Bourbon
- 1 oz Carpano Antica

- $\frac{1}{4}$  oz Grand Marnier
- 2 dashes *Doc Elliott's Mixology™ Walnut Bitters*
- 1 – 2 Drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters* (Optional to taste)
- Brandied Cherry for garnish
- Orange peel for garnish

## Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Cheers!

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## The Reverse Manhattan





A low alcohol treat...the fruity richness of Carpano with spicy rye and a touch of coffee, pecans & chocolate. Perfect on a crisp Autumn evening!

- 2 oz. Italian Vermouth such as Carpano Antica
- 1 oz. Rye Whiskey
- 1 Bar spoon Coffee Liqueur
- 1 Dash *Doc Elliott's Coffee Pecan Bitters*
- Maraschino cherry for garnish

1. Chill a cocktail glass with ice and water
2. Combine first 3 ingredients in a mixing glass with ice & stir to chill
3. Strain into chilled glass
4. Garnish with the maraschino cherry

Cheers!

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# Pinochle



♪♪ The Worms Crawl In  
The Worms Crawl Out  
The Worms Play **Pinochle** on Your Snout ♫

We have used agave or maguey worm salt, (Sal de Gusano) in versions of mezcal and tequila Manhattans. The Sal de Gusano gives the drink a slight salinity and a savory background note. I've seen a Black Cat recipe that included Old Tom Gin, Mezcal and grapefruit. So, never being reluctant to mess with recipes, we've come up with a version of Old Tom Gin/Mezcal Manhattan with the grapefruit aperitif, Caperitif.

For this cocktail, we have chosen Barr Hill Tom Cat Gin. This

Old Tom style gin is distilled with juniper as the only botanical, barrel aged in new American Oak, then sweetened with raw honey. The Mezcal we selected is Mezcalero No. 12, which was made from wild agave. Together they create a very pleasant cocktail. The nose is juniper with a touch of smoke and floral notes. The taste is juniper, honey, and a bit of wood. The finish is slightly sweet and savory.



## Ingredients

- 1 oz. Barr Hill Tom Cat Gin
- 1 oz. Mezcalero Mezcal
- 1 oz. Sweet Vermouth – we used Dolin
- 1/4 oz. Caperitif
- 1 pinch sal de gusano

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the sal de gusano, in a mixing glass with ice. Add the sal de gusano and stir to chill.
3. Double strain into the chilled cocktail glass

Cheers!

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# Why You Should be Barrel Aging at Home



Barrel aging at home is fairly simple, not ridiculously expensive and seriously worth doing. The in's and out's of getting started are covered in our Barrel Aged Cocktails page. While simply barrel aging cocktails is reason enough to get started, the real magic occurs when you age something in a barrel previously used for a different cocktail or spirit. For instance, tequila aged in a barrel previously used to age sherry, bourbon, Manhattans and gin. Or White Whiskey aged, first in a new charred barrel, then aged further after Negroni's and a Martini. Each of these take on flavors far beyond those found in a charred barrel alone. Thus, the fun!

Here are some examples of what we've been putting in our barrels.

Negroni Barrel Aged White Whiskey

Boulivardier with Negroni Aged White Whiskey

Barrel Aged Sherry

Manhattan 2.0 with Barrel Aged Sherry

Sherry Cask Aged Bourbon

Manhattan 3.0 with Sherry Cask Aged Bourbon

Whiskey/Negroni Barrel Aged Tequila

Whiskey/Negroni Barrel Aged Tequila Manhattan

Sherry Aged Gin

Sherry Aged Gin Wet Martini

[fruitful\_sep]

## Hudson White Whiskey



We used Hudson White Whiskey to flavor a new, charred oak



barrel. It went in, first for 1 month, then back into the barrel for 2-3 week stents between Negroni's. A Martini also spent some time in that barrel as well. The Whiskey came out with a nice color. The nose is caramel, vanilla, clove, herbal with a touch of corn whiskey. The flavor is slightly sweet corn whiskey with the oak, caramel, vanilla and herbs. There is a background of gin with a touch of bitterness on the finish. We used it to make an excellent Boulevardier:

## Boulevardier with Negroni Aged White Whiskey



- 1 oz. Negroni Aged White Whiskey
- 1 oz. Dolin Sweet Vermouth
- 1 oz. Campari
- Fat orange peel for garnish

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice and stir to chill
3. Strain into chilled old fashioned over fresh, large ice
4. Express orange peel over drink and float the peel

# Barrel Aged Sherry



We used Lustau East India Solera Sherry to flavor a second new, charred oak barrel. The barrel was then used to age Bourbon Manhattans. These were aged alternating with the Sherry 3 or 4 times. The barrel was then used to age bourbon, a Tequila Manhattan and gin. The sherry revisited the barrel for 2 – 3 weeks between each cocktail or spirit. The sherry has a bit of color added. The nose is sherry with vanilla, clove and a bit of caramel. The flavor is dried fruits: current, apple, apricot and raisin. I have used it in a number of cocktails that call for sherry. It imparts a slightly mellow flavor along with the sherry you'd expect. Here is our Sherry'd Manhattan:

## Manhattan 2.0 with Manhattan/Bourbon/Tequila Barrel Aged Sherry

For the the bourbon in this cocktail, we tried Basil Hayden and Belle Mead. Both were excellent. The bourbon brings flavors of maple, tobacco, smoke and vanilla. This blends well with the rich, earthy Carpano Antica's tastes of herbs, spice and slight bitterness. The aged sherry intermingles with the Italian Vermouth, smoothing the bitterness and adding to the richness. Here is the recipe:



Manhattan 2.0

- 1 1/2 oz. Bourbon
- 3/4 oz. Carpano Antica
- 1/4 oz. Manhattan/Bourbon/Tequila Barrel Aged Sherry
- 1/8 tsp. Grand Marnier
- 1 dash Angostura Orange Bitters
- Garnish: Luxardo Maraschino Cherries and an orange peel

1. Chill a cocktail glass with ice and water
2. Add the ingredients, except the garnish, to a mixing glass with ice and stir to chill
3. Strain into the chilled cocktail glass
4. Add the cherries, (or place them on a pick), and express the orange peel over the drink and discard.

## Sherry Cask Aged Bourbon



This is one of my favorites. The Sherry Cask Aged Bourbon alone makes barrel aging at home worth while! I used Russel's 10 yr Old Bourbon. For an aged bourbon, Russel's has a lot of spice. Aging in a Sherry Cask which had previously been used to age Manhattans mellowed the spice. There are significant flavors from the charred oak barrel:

oak, clove, vanilla, and caramel. You can also taste the sherry along with dried fruit, possibly from the Manhattans.

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## Manhattan 3.0 with Sherry Cask Aged Bourbon

This cocktail is similar in concept to a barrel aged Manhattan cocktail. However, since the bourbon has taken on flavors from the Sherry barrel while the vermouth was not exposed to the barrel or allowed to oxidize, the flavor is significantly different. As noted above, the Sherry Cask Aged Bourbon brings flavors from the charred oak barrel: oak, clove, vanilla, and caramel with a touch of aged Sherry. The unaged Carpano Antica maintains its rich flavors of fruit and almonds with spice and a slight bitterness on the finish. Together, they create a fabulous cocktail.

▪ 2 oz. Sherry Cask Aged Bourbon



- 1 1/2 oz. Italian Vermouth (sweet)
- 1 tsp Grand Marnier
- 1 – 2 dashes Angostura Orange Bitters
- Orange peel and Maraschino cherries for garnish

1. Chill a cocktail glass with ice and water.
2. Stir to combine all ingredients, sans cherries, in a mixing glass with ice.
3. Strain into chilled cocktail glass, express the orange peel and garnish with the cherries

## Negroni/Whiskey Barrel Aged Tequila



I used Milagro Plata Tequila and aged it for 2 weeks. The barrel was the one described above with Hudson's White Whiskey alternating with Negroni and a one time Gin Martini. With this aging, I had placed the aged White Whiskey in the barrel just prior to the Tequila. I suspect that the flavor profile might be significantly different if the Tequila had followed a Negroni instead. In the 2 week time, the Tequila took on a little color and a lot of flavor. I was aiming for a primary Tequila flavor with background barrel notes. I was not trying to create Repasado from Plata. After the 2 weeks, the flavor

of charred oak was fairly prominent but it was still Tequila and it had picked up vanilla and clove from the oak and spice from the whiskey/Negroni. There was also some dried fruit and herbs from the Negroni. After a few weeks in the bottle, the charred oak flavor diminished some while the rest of the flavors remained.



## Whiskey/Negroni Barrel Aged Tequila Manhattan

In our standard Tequila Manhattan, I use Lillet Rouge instead of vermouth. This cocktail calls for a much lighter touch so Dolin Sweet Vermouth fits nicely. Sticking with the Tequila theme, I used Agavero Orange Liqueur as the sweetener. It has a nice orange flavor and is a little sweeter than Grand Marnier. If you need to substitute, use more Grand Marnier or add a dash of simple syrup. I wanted to keep the “Manhattan” flavors as much as possible so I went with Bitter Truth’s Jerry Thomas Own Decanter Bitters. The maraschino cherry brings the last touch of sweetness while the bitters up the complexity.

- 1 1/2 oz. Whiskey/Negroni Barrel Aged Tequila





- 1/2 oz. Dolin Sweet Vermouth
- 1/4 oz. Agavero Orange Liqueur
- 4 drops Bitter Truth's Jerry Thomas Own Decanter Bitters sub Angostura
- Maraschino cherry

1. Chill a cocktail glass with ice and water
2. Combine all ingredients but the garnish in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass and garnish with the cherry.

## Sherry Barrel Aged Gin



The most distinctive thing about gin is the fresh, herbal flavor. This is true whether you prefer a heavy juniper London Dry or one of the New American Styles. In my use,

barrel aging any gin cocktail flattens those herbal notes. They are still there, but the bright, fresh aspect is gone. What is added by the barrel aging process depends almost entirely on what was previously in the barrel and how long the gin is aged. The process works very well for a Negroni – not so much for any type of Martini.

I have seen Sherry Aged Gin on the market, so I wanted to try this with my Sherry barrel. I chose Ford's Gin, one of my favorite London Dry's. The barrel had been used to age Sherry, several Manhattans, including a Tequila Manhattan and bourbon. The Sherry went back into the barrel between each Manhattan and before and after the bourbon. So, it had last been used for Sherry just prior to the Gin. Of note, this barrel was reaching the end of its life. Ultimately, you extract all of the flavors – just like a tea bag. After the Gin, I put the Sherry back in the barrel for 4 weeks, then followed it with Bourbon. The Bourbon required 8-10 weeks to achieve the flavors that previously had taken only 4 weeks. After that, the barrel was done!

The Gin was aged for 4 weeks. What came out was straw colored. As noted earlier, the Gin loses some of the brightness of the botanicals but gains a touch of charred oak, a bit of bitterness, clove, cinnamon, dried fruit herbs from the vermouth in the Manhattans along with a bit of spice from the Bourbon. There is a definite touch of Sherry. All in all, aging the Ford's Gin in the Sherry/Manhattan/Bourbon Barrel was one of our best outcomes. Definitely worthy of a repeat!

## **Sherry Barrel Aged Gin Wet Martini**



I wanted to enhance all of the flavors of the aged Gin and you'll notice that this goes very light on the sweet vermouth. With so little sweetener, the bitterness of the charred oak comes through. The overall nose is Gin with a touch of oak. Flavors are London Dry Gin with a flattening of the herbal notes and a bittersweet background of Sherry/Charred Oak. The barrels previous Manhattan

occupants add some dried fruit, herbs and spice. I tried this with and without expressing a lemon peel, but couldn't decide which I liked better. So, I'll leave the garnish to you!

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- 1 1/2 Sherry Barrel Aged Gin
- 1/4 oz. Dolin Sweet Vermouth
- 4 drops Regan's Orange Bitters
- Lemon peel for garnish – optional

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Garnish with the lemon peel if using

Well, these are some of my ideas for barrel aging. In reality, and part of the adventure, is that none of these will be 100% reproducible! I highly recommend that you try this at home. The barrels are not expensive and the outcomes are definitively worth the little effort involved. The process will require you to frequently sample some tasty cocktails and spirits as they age. It's a tough job...

Cheers!

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# MxMo Manhattan

We have two offerings for this Month's Mixology Monday, "I'll take Manhattan!" This one, from our fearless MxMo leader, Frederic of the CocktailVirgin blog, challenges us to revisit the classic cocktail.



Mixology  
Monday

Our first submission is the Manhattan 2.0 – a "Modern" version of the Manhattan with the added nuance of Sherry. For the second, we jump ahead to an article we are preparing to publish on barrel aging cocktails at home.

## Manhattan 2.0



For the the bourbon in this cocktail, we tried Basil Hayden and Belle Mead. Both were excellent. The bourbon brings

flavors of maple, tobacco, smoke and vanilla. This blends well with the rich, earthy Carpano Antica's tastes of herbs, spice and slight bitterness. Tasting this without knowing the ingredients, one could easily miss the sherry. It intermingles with the Italian Vermouth, smoothing the bitterness and adding to the richness. Here is the recipe:

- 1 1/2 oz. Bourbon
- 3/4 oz. Carpano Antica
- 1/4 oz. Sherry
- 1/8 tsp. Grand Marnier
- 1 dash Angostura Orange Bitters
- Garnish: Luxardo Maraschino Cherries and an orange peel

1. Chill a cocktail glass with ice and water
2. Add the ingredients, except the garnish, to a mixing glass with ice and stir to chill
3. Strain into the chilled cocktail glass
4. Add the cherries, (or place them on a pick), and express the orange peel over the drink and discard.

## Sherry Cask Aged Manhattan



This cocktail comes from our look into barrel aging cocktails at home, which we will publish soon. We started with a new charred white oak, 1 liter cask, which was then seasoned by aging Lustau East India Solera Sherry for 4 weeks. As an aside, the Sherry came out very nice and is great in the Manhattan 2.0! The barrel was then used to age the cocktail. The small cask allows a larger surface to liquid ratio than

will a bigger barrel. The larger the barrel, the longer will be the aging time.

Barrel aging a Manhattan is awesome! The charred oak adds an expected slight oakiness and smoke flavor while the Sherry brings the slightest touch of sweetness. The overall effect is a richness and depth of flavors that are melded together in a way that you're not going to achieve any other way.



Here is the recipe for a 1 liter barrel:

#### **For the Barrel:**

- 1 new, 1 liter charred oak barrel with stand which has been filled with water for 24 hours
- 1 bottle Lustau East India Solera Sherry

1. Drain and rinse the barrel
2. Secure the tap
3. Fill the barrel with the Sherry and seal the bung.
4. Place the barrel on its stand and set aside on a water proof shallow container, such as a plastic container lid
5. Turn the barrel 1/4 turn each week
6. After 4 weeks, drain the sherry through a fine mesh strainer and store, refrigerated, in its original bottle.
7. Rinse the barrel and refill immediately with a cocktail – do not allow the barrel to dry out.



## For the Manhattan:



- 20 oz. Bourbon
- 10 oz. Carpano Antica Italian Vermouth
- 1 3/4 tsp Grand Marnier
- 1 3/4 tsp Regans Orange Bitters

1. Rinse the sherry aged barrel with water
2. Combine all ingredients in a 1 qt. pitcher
3. Carefully pour ingredients into the cask
4. Set the cocktail filled cask on a plastic lid or other flat, liquid proof surface (the barrel will leak).
5. Turn the barrel 1/4 turn each week
6. Taste the cocktail at least weekly until you think it's ready – about 4 weeks
7. When the cocktail is ready, carefully pour it from the barrel through a fine mesh strainer into a 1 quart pitcher.
8. Decant into a seal-able glass bottle
9. Store your cocktail at room temperature.



**To serve:**

1. Chill a cocktail glass with ice and water
2. Pour 2 1/4 oz. Sherry Cask Aged Manhattan into a mixing glass with ice and stir to chill
3. Strain into the chilled cocktail glass
4. Garnish with premium maraschino cherries and an orange peel

Not ready to commit to a barrel? You can approximate the same aged cocktail effect using a small bottle and a charred barrel stave, available here. It will lack the richness and depth of flavor of barrel aging, but it will be close.



The bottle holds 12 oz. The recipe is then:

- 7 oz. Bourbon
  - 3 1/2 oz. Carpano Antica Italian Vermouth
  - 1/2 tsp Grand Marnier
  - 1/2 tsp Regans Orange Bitters
1. Combine the ingredients in the bottle and add the barrel stave
  2. Swirl it everyday
  3. It will probable be ready in 2 weeks

Cheers!

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## Manhattan 2.0

For the the bourbon in this cocktail, we tried Basil Hayden and Belle Mead. Both were excellent. The bourbon brings flavors of maple, tobacco, smoke and vanilla. This blends well with the rich, earthy Carpano Antica's tastes of herbs,

spice and slight bitterness. Tasting this without knowing the ingredients, one could easily miss the sherry. It intermingles with the Italian Vermouth, smoothing the bitterness and adding to the richness. Here is the recipe:



Manhattan 2.0

- 1 1/2 oz. Bourbon
- 3/4 oz. Carpano Antica
- 1/4 oz. Sherry
- 1/8 tsp. Grand Marnier
- 1 dash Angostura Orange Bitters
- Garnish: Luxardo Maraschino Cherries and an orange peel

1. Chill a cocktail glass with ice and water
2. Add the ingredients, except the garnish, to a mixing glass with ice and stir to chill
3. Strain into the chilled cocktail glass
4. Add the cherries, (or place them on a pick), and express the orange peel over the drink and discard.

Cheers!

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# Belle Meade Bourbon

We had a magnificent time at the Cured – Belle Meade Bourbon Paired Dinner this past week in San Antonio. A meal at Cured Charcuterie is always a treat and this 5 course pairing was no exception. Visiting with Andy Nelson of Green Briar Distillery and hearing about the resurrection of his family's legacy was fascinating. (You can find the complete story on their web site [here](#)). The cocktails, featuring their Belle Meade Bourbon, Sherry Cask Finished Bourbon and Tennessee White Whiskey, were excellent and complimented the, as usual, superb food.

Well, this set me to creating some libations with Green Briar Distillery's most excellent Bourbon. At Cured, they served a sour and a bourbon/amaro cocktail. The "Chas Sour" contained their Sherry Cask Finished Bourbon, cardamom syrup and lemon juice. The bourbon/amaro, the "Old No. 5", used Belle Meade Bourbon, Averna and bitters. I guessed at and came up with my version of the "Old No. 5. However, I decided to also make a bourbon sour and a Manhattan both using Belle Meade Bourbon.

First, lets talk about Belle Meade Bourbon. I tasted this neat, both at the Paired Dinner and home. Let me start by saying that the Nelson brothers have a winner out of the gate! Belle Meade bourbon is worth drinking neat, on the rocks or in cocktails. Full disclosure note: I am partial to high rye bourbons which includes Belle Meade. That being said, here are my tasting notes:



- Nose: Maple syrup and caramel with grapefruit

- Taste: Rye spice with caramel, smoke and tobacco with vanilla
- Finish: Smooth. Several reviewers report that it has a short finish but I disagree. It is a smooth, long finish with distinct cherry and spice. If you “chew” it, you up the spice.



Old No. 5

So, on with the drinks. Here is my version of the Old No. 5:

- 1 1/2 oz. Belle Meade Bourbon
  - 3/4 oz. Averna
  - 1 dash Fee Brothers Barrel Aged Bitters
  - Orange peel for garnish
1. Add all ingredients to a mixing glass with ice and stir until chilled
  2. Strain into a chilled coup
  3. Express the orange peel over the drink and float

## Belle Meade Manhattan



Belle Meade Manhattan

This bourbon has legs, so I went straight to a 2:1 bourbon:vermouth ratio. You can go with more vermouth, but I like the flavors of the Belle Meade and prefer that the vermouth complements and not over powers. I used Angostura for the bitters and Grand Marnier for the sweetener.

- 1 1/2 oz. Belle Meade Bourbon
  - 3/4 oz. Carpano Antica Vermouth
  - 1 dash Grand Marnier
  - 1 dash Angostura Bitters
  - Orange peel and maraschino cherry for garnish
1. Add everything but the garnish to a mixing glass with ice and stir to chill
  2. Strain into a chilled coup
  3. Express the orange peel and float then drop the cherry into the drink.

## Belle Meade Sour

I like my whiskey sours 1:1 bourbon and lemon sour. For the lemon sour, I prefer 2:1 lemon to simple syrup. I also like the mouth feel of egg white.





- 1 1/2 oz. Belle Meade Bourbon
- 1 oz. Fresh lemon juice
- 1/2 oz. Simple syrup
- 1 large egg white (can use 3 Tbl. pasteurized egg whites but it will not be the same)

1. Add all ingredients, in order to a shaker and shake for 30 sec without ice to emulsify the egg white.
2. Add 3 regular sized ice cubes plus on large cube (1 1/2 – 2 inches)\* to the shaker and shake to chill 10 – 15 sec.
3. Double strain into a chilled coup and serve

\* using a large ice cube creates a silky finish that complements the egg white. You can omit this and use regular ice but you should get a large ice cube tray!

So there are three drinks using Belle Meade Bourbon. I will soon be posting cocktails using Green Briar Distillery's Tennessee White Whiskey.

Cheers!