

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 achi



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 probably be ready in 2 weeks

Cheers!