

# Tequila Manhattan

Definitely not a chocolate martini, this is a southwestern makeover of the Manhattan.



- 2 oz. Milagro Añejo Tequila
- 1 oz. Lillet Rouge
- bar spoon (1/8 oz.) of agave nectar
- dash *Doc Elliott's Coffee Pecan Bitters*
- Orange zest

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass
4. Garnish with a wide orange zest

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## 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

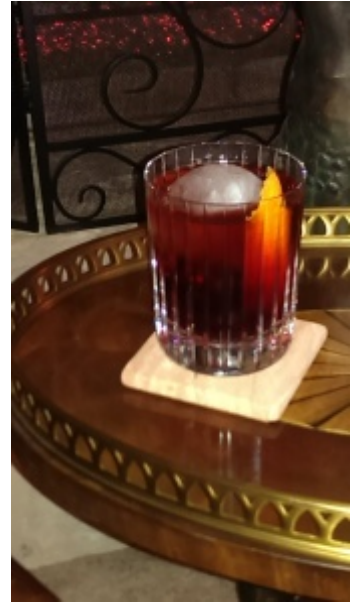
1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with

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## 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