

Classic Manhattan Cocktail

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2 ounces rye whiskey
1 ounce sweet vermouth
2 dashes cherry bitters
1 dash absinthe
1 premium maraschino
cherry, such as Luxardo
1 orange peel

In a shaker with ice, combine the whiskey, vermouth, cherry bitters and absinthe. Shake until chilled.

Strain into a rocks glass.

Garnish with the cherry and an orange peel.

(If desired, you may flame the oils of the orange peel with a lighter before placing in the glass.)

Per Serving (excluding unknown items): 53 Calories; trace Fat (0.4% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit.