

Barrel-Aged Manhattan

yield: 750mL or about 13 servings

1L oak barrel

750mL bourbon

3.5oz dry vermouth

3oz lillet

26 dashes aromatic
bitters

26 dashes orange
bitters

1oz vanilla tincture

1oz orange tincture

1 brandied cherry

1. prepare barrel -
most need 3 days full
of water to expand
wood & prevent leaks

2. mix all liquid
ingredients

3. pour into 1L barrel

4. let sit 10 days
turning occasionally

5. remove to a carafe
or bottle

6. serve with cherry &
enjoy

from the kitchen of Chef Ben Witten



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