



Cheers!

HAPPY HOLIDAYS FROM
COMMUNIQUE



Cutting edge!

CINNAMON-ORANGE MANHATTAN



OUR FAVORITE HOLIDAY RECIPE

Manhattan Cocktail:

2 oz McKenzie Rye Whiskey
.75 oz infused vermouth*
.25 oz Cointreau or Triple Sec
Dash of orange bitters
Twist of orange
Cinnamon stick

For each cocktail: Pour rye, vermouth and bitters in shaker. Add generous ice and stir until shaker is frosted. Pour into martini glass. Add twist of orange and cinnamon stick.

*Infused Vermouth:

2 cups sweet vermouth
1 tsp allspice
2 cinnamon sticks
2 whole cloves
2 crushed cardamom seeds
1 dash sea salt

To Infuse the Vermouth: Heat vermouth to just before boiling. Add all dry ingredients. Turn off heat, cover with lid and let steep for several hours. Pour through strainer into empty container.



IDEAS AT WORK



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