



Spiced Apricot Manhattan

INGREDIENTS

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| 2 oz Underground Rye Whiskey | 1 Dash of Lemon Bitters |
| 1/2 oz Sweet Vermouth | Dried Apricot |
| 1/4 oz Apricot Liqueur | Cinnamon Powder |

RECIPE INSTRUCTIONS

1. Rim your chilled coupe glass with a tiny amount of cinnamon powder, just the top lip of the glass.
2. Add all ingredients, except for garnishes, to a mixing glass filled with ice and stir until it reaches the proper temperature.
3. Double-strain your cocktail into your prepared glass.
4. Garnish with a small dried apricot, sliced to hang off the rim of the glass.
5. If you can find a fresh apricot, pit it, cut a full slice, and give it the vrulee treatment using sugar and a torch.
6. Add a pinch of cinnamon powder and float it into the drink.