

## SMOKEY MANHATTAN



### INGREDIENCE:

Small amount of whole cloves

Augustura Bitters

Chocolate Bitters

2 oz. Rye Whiskey (or Single Malt Scotch)

1 oz. Sweet Red Vermouth

Ice

In a tall bar glass place 2 dashes of Augustura Bitters and 2 dashes of chocolate Bitters and set aside.

On a small dish pile, a small number of whole cloves and light them with a lighter until they start to smoke. Place a cocktail glass over the smoke.

In the tall bar glass with the bitters place 2 oz. of rye whiskey and 1 oz of sweet red Vermouth. Add a little ice.

Carefully lift the cocktail glass that is catching the smoked cloves by tilting it slowly until the smoke remains in the glass.

With a strainer carefully pour the whiskey, vermouth and bitters into the smokey cocktail glass

Garnish with a Maraschino Cherry and serve.