

The Volpi Manhattan

Rye rules — at least when you're making a proper, classic, real Manhattan. It's spicier and drier than bourbon, which means it fuses better with the other ingredients. But rules are meant to be broken, right? We're grown-ups, so we're upgrading from the regular sweet vermouth and instead pouring a nice Italian Amaro. It just feels more serious. And we didn't stop there. Homemade brandied cherries beat those insipid jokes from the make-your-own sundae bar, because we're not messing around when it comes to the Volpi Manhattan.

Ingredients

brandied cherries

1/2 cup water
1/4 cup sugar
1/2 cup unsweetened dried cherries
1/2 cup brandy

manhattan

Ice
4 ounces rye
1½ ounces Amaro Averna
2 teaspoons brandied cherry liquid, from above

garnish

4 brandied cherries, from above
1 salami stick, sliced into 6 discs

Directions

for the brandied cherries

Bring the water, sugar and dried cherries to a simmer in a small saucepan. Once the sugar is dissolved, reduce heat to medium-low and continue to simmer until the liquid becomes slightly syrupy, about 5 minutes. Remove from heat. Stir in the brandy and cool. Store in a jar in the fridge for up to 2 weeks.

for the manhattan

Fill 2 martini glasses with ice and water to chill while you make the cocktails.

Fill a cocktail shaker halfway with ice. Pour in the rye, Averna and brandied cherry liquid. Stir to chill. Dump the ice and water out of the glasses. Strain and divide the Manhattan between the 2 glasses. Alternate the brandied cherries and salami slices on 2 cocktail skewers and lay across the glasses.

total time: 15 minutes + cooling

active prep: 15 minutes

serves: 2

difficulty: *easy*