



Aged White Manhattan

READY IN



45 min.

SERVINGS



20

CALORIES



80 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 20 servings ice cubes
- ☐ 20 servings lemon twists for serving
- ☐ 0.5 ounce orange bitters
- ☐ 16 ounces vermouth white such as dolin blanc
- ☐ 16 ounces unaged whiskey white such as trybox series new make
- ☐ 1 oak barrel see Note
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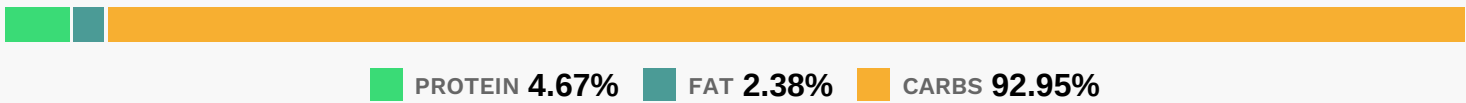
Equipment

☐ funnel

Directions

- ☐ If the barrel is new and dry inside, fill it with water and let stand until watertight, about 24 hours.
- ☐ Drain.
- ☐ Using a funnel, fill the barrel with all of the liquid ingredients.
- ☐ Let age, tasting a sample once a week, until the cocktail has taken on a rounded but not overly oaky flavor, about 1 month.
- ☐ Strain the cocktail through a coffee filterlined funnel into a glass container and store indefinitely.
- ☐ To serve, pour 3 ounces into an ice-filled cocktail shaker and stir until chilled. Strain the drink into a chilled cocktail glass.
- ☐ Garnish with a twist.

Nutrition Facts



Properties

Glycemic Index:2.03, Glycemic Load:0.12, Inflammation Score:-2, Nutrition Score:0.38739130346347%

Flavonoids

Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 80.25kcal (4.01%), Fat: 0.02g (0.03%), Saturated Fat: 0g (0.02%), Carbohydrates: 1.85g (0.62%), Net Carbohydrates: 1.65g (0.6%), Sugar: 0.29g (0.32%), Cholesterol: 0mg (0%), Sodium: 2.94mg (0.13%), Alcohol: 10.64g (100%), Alcohol %: 12.36% (100%), Protein: 0.09g (0.19%), Vitamin C: 3.71mg (4.5%)