

# Cafe Aura Manhattan

## Ingredients:

- ½ teaspoon Luxardo cherry juice
- 1 ounce sweet vermouth –Carpano Antica Formula
- 1 ounce bourbon – Blade and Bow
- 1 ounce rye – Michter’s Single Barrel Rye
- 1-2 dashes bitters – Angostura Orange Bitters
- Orange peel zest
- Luxardo cherry
- Large ice cube
- Heavy bottom rocks glass

## Procedure:

In a mixing glass or beaker, pour the Luxardo cherry juice into the mixing glass. Add bourbon, rye, bitters, and sweet vermouth. Gently stir in the beaker for a minimum of twenty rotations. Put the large ice cube in the heavy bottom glass and pour the mixture over the large ice cube. Twist the orange peel to release the oil and rim the glass with the orange peel. Add a Luxardo cherry as a garnish. Enjoy and repeat as necessary.