

**Jefferson's Black Manhattan with The Minty**  
**Wednesday, March 24, 6:30pm**

**Mixing Tools:**

- Mixing glass (or you may use a shaker/ pint glass)
- Bar spoon (long handled iced tea spoon will work)
- Strainer (Hawthorne or julep)
- Jigger
- Ice
- Cocktail glass (Martini/ coupe or double rocks old fashioned glass)
- Cocktail cherries
- Aromatic Bitters (Angostura recommended)
- Orange Bitters
- Optional: Knife or vegetable peeler for citrus twists

**Jefferson's Black Manhattan recipe:**

- **1.5 oz Jefferson's Ocean Bourbon, Aged at Sea**
- **.75 oz Averna amaro**
- Aromatic bitters (Angostura recommended) and orange bitters
- Garnish: cocktail cherries
- Optional: citrus twist instead of cherries

Add first three ingredients to a mixing vessel, add ice, stir for 30-40 seconds. You'll add one dash of Angostura and one dash of orange bitters to the mix. Strain into a cocktail glass. Or serve on the rocks with fresh ice in a double rocks glass. Garnish with cherries or citrus twist if desired.