

SMOKED BOURBON MANHATTAN

Fire it up. At the funk, we got a thing for smoke. Perfect for some dope 'cue, wafting off stage at a rock concert, billowing off a campfire, wafting off a cigar, or that smokey eye make-up we did, smoke just makes everything a little hotter, and a little more dangerous, and we all about that. One of our favorite executions, the smoked Manhattan. Not the great city of New York, you know we love the big Apple, and we don't wanna burn it down (though we've tried a few times), but the classic drink – the bourbon Manhattan. It's hard to get smoke to behave (much like our crew), but there's a few ways to do it, and the best for us is using a smart glass dome. The way the smoke infuses into the drink is something to behold, visually, and of course, the taste. So light it up and pour yourself a killer drink – the sweetness of the dark cherry with the smoke gets things all sorts of complex without being complicated.

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Yield: 1 cocktail

Ingredients (for each cocktail)

- 2 ounces Bourbon
- 1 ounce sweet vermouth
- 2-3 dashes of orange bitters (regs will do in a pinch)
- 2 gourmet, luxurious maraschino cherries
- 1 large ice cube
- Cherry wood chips (the smallest dash of liquid smoke works in a pinch if you can't get any wood)

Directions

- Mix all bourbon, vermouth, bitters, and cherries together over ice in a shaker
- Strain into a rocks glass over a large ice ball
- Add one pinch of wood chips to the smoke lid
- Place the dome/lid on top, burn 'em with the torch
- Serve with that smoke rollin' off the top
- Party on

