



Monte Carlo Cocktail

Savannah · 28/09/2024



Prep Time

1

Difficult

Medium

Servings

1 cocktail

Description

What we have here is a Manhattan cocktail only with Benedictine replacing sweet vermouth and Peychaudsreg instead of Angosturereg bitters You can garnish with a twist of lemon if you prefer

Ingredients

— - ice - 2 fluid ounces rye whiskey - $\frac{3}{4}$ fluid ounce Benedictine liqueur - 2 dashes aromatic bitters (such as Peychaud's®) - 1 maraschino cherry

Instructions

1. Fill a cocktail shaker with ice. Pour in whiskey and Benedictine. Shake in bitters. Cover and shake well. Strain into a chilled glass. Garnish with maraschino cherry.