

Rob Roy / Robert Burns

(from Brian Brown)

For one of the classic Scottish cocktails, make a Rob Roy, which is a Manhattan but with scotch.

Ingredients

Prior to the invention of scotch, the drink of choice in Scotland was cognac--so feel free to substitute some if you have it.

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- 2 ounces Scotch whisky (blended)
- 3/4 ounce sweet vermouth (recommend Carpano Antica)
- dash of orange or angostura bitters (I prefer orange for this drink)
- Optional: dash of absinthe
- cherry or lemon peel



Instructions

1. In a mixing glass with lots of ice, combine scotch with sweet vermouth and bitters.
2. To make this a Robert Burns, add a dash of absinthe before stirring! (Just a dash or it'll overwhelm the drink.)
3. Stir for a good 30 seconds, and strain into a cocktail glass.
4. Garnish: cherry or lemon peel.