



Canlis Manhattan



Jim – Four Guys and a Tomato

Event: Pandemic Zoom Cooking Demonstrations – January 12, 2021

Inspired by: Canlis Community College

Seattle's [Canlis Restaurant](#) pivoted several times during the 2020 pandemic to keep their staff employed. One unique venture was [Canlis Community College](#) where they produced dozens of online lectures ranging from cooking, spirits, travel, Seattle history, aerobics with the Pacific Northwest Ballet, and more. Students enrolled for \$25, and they could purchase class ingredient boxes. All proceeds above expenses went to support of [FareStart](#). Close to 2000 students enrolled, and about 50 [videos](#) were created.

Head Bartender James MacWilliams demonstrated many of their classic cocktails, including one of my favorites, the [Manhattan](#).

Ingredients: (per person)

- 2 oz Bourbon (such as Makers Mark)
- 1 oz Sweet Vermouth (Carpano Antica Formula)
- 10 drops Orange Bitters (such as Regan's)
Pitted Cocktail Cherries

Directions:

- Pour first three ingredients into a shaker glass
- Add plenty of ice
- Stir until chilled (about 10 to 20 seconds)
- Strain into a cocktail glass and garnish with cherries

Notes:

- Two dashes are equivalent to ten drops from an eye dropper depending on the bitters bottle
- Do not shake – gently stir without introducing air, otherwise the botanicals in the vermouth will oxidize
- Use plenty of ice to prevent melting and diluting the drink
- Buy a bag of quality ice – it will be clear, without bubbles, and made from filtered water, rather than the stuff from the icemaker months ago picking up orders from you freezer
- Always keep vermouth in the refrigerator (buy the small bottles)
- No need to refrigerate the bitters, but keep in a dark place
- Refrigerate the cherries

