



# Cowboy Killer aka BLT Manhattan

Marriott International

## Categories

**Tools** Muddle, Shaker

## Locations

**Plate/Store** Glass, Coupette 11oz

**Yield** 1 Drink

**Portion** 1 ea

**Num Portions** 1

**Prep**

**Cook**

**Finish**

**Shelf**

## Ingredients

- 2 ounces Maker's Mark Bourbon
- 1 oz sweet vermouth
- 1 oz grand marnier
- 6 ea bing cherries soaked in grand marnier
- 2 dashes peychauds bitters

Muddle cherries with bitters

Build remaining ingredients in a mixing glass; add ice shake and shake vigorously

Strain into Coupette

Garnish with a pick of Morello Cherries soaked in Grand Marnier

## **Circa 1870's**

Created at the Manhattan Club in NY with Rye but switched to Bourbon post prohibition

The original version like the Martini had more vermouth than the dry style preferred today

