

Candied Manhattans

Seeing that Manhattans are making a huge comeback and I was running my weekly spirit tasting at my humble abode, I thought I would create the ultimate Manhattan for the new Manhattan Drinker!

But How?

I went to my cupboard and what did I see...a ton of unsalted nuts and a bowl of sugar. I started thinking about how maraschino cherries are a little passé and lemon twists have been over used for martinis so, why not do something completely different.

I took out the almonds first and placed them in a non-stick frying pan with a dab of butter. While the nuts were heating up I stirred them to fully cover them in butter as they began to toast.

While the nuts were heating up I took 1/3 of a cup of Maker's Mark and 3 Tblsps of sugar. I partially dissolved the sugar in the Bourbon by stirring quickly in a small bowl. As the almonds started to brown I added the mixture to the pan.

As the liquid bubbled I kept stirring the nuts to keep them from sticking every couple of minutes until the liquid was gone and the nuts were coated. I removed the nuts and left them in a bowl to cool.

I then made a Maker's Mark Manhattan and added 4 nuts as a garnish. The result was an incredible combination....A Maker's Mark Manhattan with Bourbon soaked candied almonds. Incredible!

Next, I took out some peanuts and candied them with dark crème de cacao and less sugar. I used these for a nutty Chocolate Martini that I added a splash of vanilla schnapps to.

Try it this weekend, but try not to eat all of the almonds before you have a chance to make the drink, they are highly addictive!