



Maker's Mark Fig Manhattan

TASTE Bartender Duncan Chase took figs to another level when he thought to infuse them in Maker's Mark Bourbon. Not only was the Figgy Bourbon soon a signature item across the bar, but the time-honored Manhattan took on new life when made with this TASTE original spirit. As Duncan likes to say "I tried it, and it works"

MAKES 1 COCKTAIL

2 ounces Maker's Mark Fig infused Bourbon (see recipe)
1/2 ounce sweet vermouth
2 dashes Regan's Orange Bitters
Orange Twist

Combine all ingredients over ice. Stir approximately 30 times. Strain into a cocktail glass and garnish with an orange twist.

TASTE Responsibly, enjoy!

HOW TO INFUSE YOUR MAKER'S MARK BOURBON WITH FIG

750 ml bottle of Maker's Mark Bourbon
14 ounce package of Kalamata figs
Time
Patience

Remove the stem on each fig and slice into three pieces. Place the sliced figs, and Maker's Mark in a sealed glass container kept at room temperature, and wait. Now the tough part, the flavors begin to blend well at 8 days, and that's when we recommend giving the mix a try. At TASTE we let the infusion sit for 14 days. A number of our guests have done this at home, but so far no one has been able to wait 14 days. You may want to infuse more than one.

Bartender's Note: TASTE recommends Cinzano sweet vermouth