

Rob Roy

GLASS:

Cocktail



METHOD:

Stir & Strain



GARNISH:

1 Cherry



INGREDIENTS:

- 2 oz Premium Scotch
- 1 oz Sweet Vermouth
- 2 dashes Angostura Bitters

TECHNIQUE:

- Fill cocktail glass with ice to chill while prepping drink
- Measure liquid ingredients into glass mixing beaker
- Add ice to fill 2/3 full
- Stir 30 rotations with long-handled bar spoon
- Strain with Julep strainer into emptied cocktail glass
- Garnish with cherry

