

Monte Carlo

- 2.25 oz. rye whiskey
- 0.5 oz. Benedictine
- 2 dashes Angostura bitters

Stir on ice in a rocks glass, the bigger the ice, the better. Garnish with a lemon peel. Sip slowly, and enjoy.

This is so simple that the whiskey is entirely up to personal taste. Use whatever rye you like and it'll be great. For that matter, you can use bourbon (called a Kentucky Colonel), aged tequila (called a Monte Carlos), cognac, calvados, aged rum, you name it. This is one of the liqueurs great charms-as long as the spirit is aged, don't worry, the Benedictine will make it work.