

OLD FASHIONED

2 oz whiskey - rye or bourbon
barspoon 2:1 demerara/rich simple syrup or 1-2 sugar cubes
2 dashes Angostura bitters
1-2 dashes orange bitters
1 small dash Jerry Thomas Decanter bitters - optional
Lemon peel and orange peel for garnish

METHOD

If using a sugar cube:

- In a frozen rocks glass, muddle the sugar and bitters until it becomes a paste; you can add a teaspoon of water or seltzer to help it along.
- Add the whiskey; fill glass with ice, the larger cubes the better.
- Stir for 20-25 seconds, perhaps a bit longer with larger cubes.
- Garnish with a lemon and orange peel.

If using a syrup:

- In a frozen mixing glass, add the whiskey, syrup and bitters.
- Fill with ice and stir for 20-25 seconds.
- Strain into a frozen rocks glass, over fresh ice - preferably one large cube.
- Garnish with a lemon and orange peel.

Social Hour