

# OLD FASHIONED

- 2 oz rye or bourbon
- teaspoon demerara syrup - or other sugar
- 2 dashes Angostura bitters
- 1 dash orange bitters (optional)
- 4-5 drops baking spice bitters (optional)
- lemon and/or orange peel for garnish

In a chilled mixing glass, combine the whiskey, sugar, and bitters. Fill it with ice and stir for 18-25 seconds. Then strain the cocktail into a chilled rocks glass over ice - preferably one large cube. Express the oils of the lemon and orange peels and add them into the glass.

Alternatively, build in a rock glass, stir with ice, garnish and serve.

## Demerara Syrup

- 1 cup demerara or turbinado sugar, such as Sugar in the Raw.
- 1/2 cup water

Combine in a small sauce pan or pot over low heat (or microwave for 30 seconds), and stir until dissolved. Do not boil.

