OLD FASHIONED COCKTAILS

Old Fashioned Cocktails are a not, as it turns out, particularly old fashioned. They are the classic balance of bitter, sweet, tart, and earthy. Sitting back and sipping one of these sparking drinks evokes vibes of Mad Men and Humphrey Bogart, while somehow feeling totally modern at the same time. I've listed the ingredients with my favorite brands but feel free to sub with your favorites.

Ingredients.

1/2 tsp sugar
3 oz. club soda
dash Fee Brothers Bitters
dash Fee Brothers Cherry Bitters
dash Boissiere Sweet Vermouth
3 Toschi Cherries, plus syrup
1 1/2 oz. Bullet or Maker's Mark whisky
orange slice
ice

Directions.

In a cocktail glass, pour 1 oz. club soda, 1/2 tsp. sugar, one cherry, and 1/2 tsp of syrup from the cherries, and muddle until the cherry is well broken up and the sugar is dissolved.

Add in a dash of the bitters, cherry bitters, and a small splash of sweet vermouth, 2 more cherries, 2 more ounces of club soda, and 1 1/2 ounce of whisky. Stir to combine. Add a few ice cubes, and garnish with an orange slice.

Cheers!

Makes one cocktail.

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