

Old Fashion

with maple syrup

The bar standard of cocktails with a twist. In place of the bitters saturated sugar cube Chef Curtiss uses fresh, local maple syrup. This recipe makes one cocktail.

1 jigger bourbon whiskey
1 jigger rye whiskey
2 dash maple syrup
1 dash angostura bitters
1 orange peel

1. Mixing Method #1: Fill a cocktail shaker half full with ice. Add the bourbon, rye, maple syrup and bitters. Shake ten seconds to chill. Allow to rest 10 seconds. Pour into ice filled rocks glasses and garnish with orange peel.
2. Mixing Method #2: Fill a rocks glass three quarter full with ice. Add the orange peel, bourbon, rye, maple syrup and bitters. Stir with a cocktail spoon.

