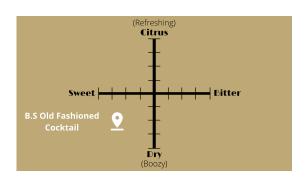


B.S Old Fashioned Cocktail Recipe

Ingredients

- 50mls Bourbon Whisky (Old Forester)
- 10mls Sugar Syrup
- 3x Dashes Black Walnut Bitters
- Ice to stir

Taste Chart



Taste:

The taste on our twist of an Old Fashioned recipe sits at the cross road of Sweet & Boozy dry.

Liquor notes:

• Sugar Syrup: 50% sugar, 50% hot water, shake & dissolve it. (Chill for use).

Utensils:

- Mixing Jug (Home use: Large glass jar).
- Mixing Spoon (Home use: Long handled team spoon / Sundae Spoon).
- Strainer (Home use: Food Strainer).
- · Whisky Glass (Pre chilled).

Let's get mixing:

- 1. Add Bourbon, Syrup & walnut bitters to mixing jar
- 2. Add lots of small cubed ice & stir well for at least 30 seconds
- 3. Add large block ice to chilled whiskey glass
- 4. Pour through strainer & into chilled whisky glass
- 5. Garnish with a piece of dried orange

Smoke Infused Option:

• Finished with a wonderful smoke infused flavour (see video)

Scan Q/R Code to watch How To Make The Perfect B.S Old Fashioned video.

