The Old Fashioned

presented by Elizabeth Pearce

DRINK & LEARN
new orleans
louisiana

SHOPPING LIST

Whiskey: Either bourbon or rye are acceptable. Bourbon will give you a smoother drink, while rye imparts a spicy taste. This is your primary ingredient, so feel free to splurge a bit.

Angostura Bitters: These are the traditional bitters used and the ones most folks know. Worth keeping in your bar for a variety of drinks. Available in most liquor stores.

Sugar Cube: Don't be tempted to substitute simple syrup. The white cubes will give you consistent sweetness since they are the same size, but the irregular brown demerara sugar cubes can give a more complex taste. If you can't find either, you can use granulated sugar.

Orange: This is used for a twist so look for one that is very fresh. where the rind is not blemished or dried out.

Ice: Make sure you have fresh ice—old ice can absorb flavors from your freezer and transfer them to your drink.

SUPPLIES

1 Rocks Glass (aka old fashioned glass)

Jigger (or tablespoon)

Muddler (or wooden spoon)

Vegetable peeler (or paring knife)

Barspoon (or chopstick)

Old Fashioned

2 oz whiskey
(rye or bourbon)

1 sugar cube or 1 tsp sugar

3 dashes Angostura Bitters

1 barspoon warm water

1 large ice cube

Orange twist

Place sugar cube in the bottom of rocks glass. Dash the bitters over the cube. Pour the water over the sugar cube. Muddle thoroughly.

Add the whiskey and stir until mixed. Add ice and stir until chilled, about 10–15 seconds.

Squeeze the orange twist over the glass (with the rind facing the glass) then add twist to the glass.

Variations

Rum Old Fashioned

Substitute an aged rum for the whiskey.

Use half a barspoon of molasses or cane syrup instead of sugar. I recommend Steen's cane syrup—a Louisiana brand that is milder than molasses. *Do not use blackstrap molasses.*

Substitute a lime twist for the orange twist.

Oaxaca Old Fashioned

Substitute 1.5 oz reposado tequila and .5 oz mezcal for the whiskey.

Use one barspoon agave nectar instead of sugar.

Inspired by Death and Co. in Manhattan