



SMOKED CHERRY OLD FASHIONED

Operation BBQ Relief®

WHAT YOU NEED

- 4 oz of your favorite bourbon
- 1 orange
- 2 tbsp of cherry wood smoked simple syrup (see instructions on how to make your own liquid smoke simple syrup)
- 4-5 dashes of Angostura bitters
- Jar of maraschino cherries
- 2 – cubes of smoked cherry wood ice (see instructions on how to make your own liquid smoked ice cubes for your smoked cocktails)

For the smoked ice and smoked simple syrup:

- 8 lb block of ice
- 2 cups of sugar
- Cherry Wood (could be any good smoking wood – pecan, hickory, oak, peach, apple, etc)
- Aluminum Foil Pan
- Cooling Rack

USEFUL TIPS

An Old Fashioned pairs great with spiced pecans, thick-cut pork chops, duck, and bacon wrapped figs.
If you can't find an 8lb block of ice, make your own! A gallon of water weighs about 8 lbs.

PREPARATION

1. In a mixing glass add bourbon, simple syrup, and bitters. Add a cube or two of regular ice and stir well until combined.
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2. Strain mixture into a bar glass with one large cherry wood smoked ice cube. Pour over the smoked ice cube.
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3. Twist orange peel over the top of the glass, then rub it around the rim of the glass and then add it to the glass. (You can use a lighter to toast the orange peel before twisting will help release the essential oils from the orange peel).
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4. Garnish with a maraschino cherry, stir and enjoy.

SMOKED ICE AND SIMPLE SYRUP

1. Start the smoker and set the temperature low, around 175°F. Add wood to the smoker then add your block of ice in the pan.
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2. Let the ice smoke for approx. 1.5 hours. Pull from the smoker and let cool.
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3. From here you can add the cooled liquid smoke to your ice molds/ice tray while reserving a cup or two of the liquid smoke to make your simple syrup.
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4. Using your liquid smoke add equal parts liquid smoke and sugar 1:1 ratio. You can use two cups of liquid smoke and 2 cups of sugar here. Heat up to dissolve the sugar, stirring regularly.
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5. Let cool and refrigerate in a lidded container and use it for any drink that calls for simple syrup to add some smoke to the drink.

Yield: 10-12 cups of liquid