

SMOKED CHERRY OLD FASHIONED



WHAT YOU NEED

4 oz of your favorite bourbon

1 orange

2 tbsp of cherry wood smoked simple syrup

4-5 dashes of angostura bitters

Jar of maraschino cherries

2 - cubes of smoked cherry wood ice

Smoked Ice and Smoked Simple Syrup:

8 lb block of ice

2 cups of sugar

Cherry Wood

Aluminum Foil Pan

Cooling Rack

Note: If you can't find an 8 lb 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.
2. Strain mixture into a bar glass with one large cherry wood smoked ice cube. Pour over the smoked ice cube.
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. (Using a lighter to toast the orange peel before twisting will help release the essential oils from the orange peel).
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.
2. Let the ice smoke for approx. 1.5 hours. Pull from the smoker and let cool.
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.
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.
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