

Smoked Old Fashioned



Ingredients



2 oz. Rye Whiskey

4 Dashes Angostura Bitters

1 Sugar Cube

0.5 Teaspoon Water

1 Orange Slice

1 Luxardo Cherry

1 Round Ice Sphere

Instructions



Step 1 – Place sugar cube in a lowball glass and add bitters.

Step 2 – Add water to the sugar cube, then add the rye whiskey and stir with bar spoon to combine until sugar is mostly dissolved.

Step 3 – Fill the lowball glass with smoke, and keep covered. Wait 2 minutes, then release the smoke.

Step 4 – Add ice sphere, then garnish with seared orange round and Luxardo cherry.



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