



Smoked Black Cherry Old-Fashioned

INGREDIENTS

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| 2 oz Black Cherry Bourbon | 1/2 oz Orange Curacao OR Spicy Tamarind Vodka |
| 1 tsp of Sugar | Cherry/Oak Wood |
| 2 dashes of Angostura Bitters | Lemon Peel/Cherry |
| 1 dash of Cherry Bitters | |

RECIPE INSTRUCTIONS

1. In a cocktail tin combine sugar and bitters. Blend well with a muddler or spoon.
2. Add bourbon and other spirit of choice and stir well. Squeeze lemon peel into cocktail tin.
3. Pour over a large ice block or ball in a rocks glass.
4. Rub the rim of the glass with the lemon peel.
5. Garnish with a cherry and the lemon peel.
6. To smoke, place the smoker over the glass, add wood shavings and burn it with the torch until the desired amount of smoke comes down into the glass.