Old Fashioned

Ingredients

- 2oz Dire Wolf Bourbon
- Fee Bros. Bitters
- 2 Brown Sugar Cubes
- Fresh Orange Peel

<u>Equipment</u>

- Hi-Ball Glass
- · Mixing Glass or Pitcher
- Bar Spoon or long handle spoon
- Cocktail Strainer

<u>Instructions</u>

- In a mixing glass or pitcher, place 2 brown sugar cubes.
- Add 2 shakes of Fee Bros. Bitters and 1 tsp. water.
- Muddle using back of cocktail spoon or similar, until most of the sugar is dissolved.
- Add Dire Wolf Bourbon, add ice.
- Stir rapidly until all ingredients are well mixed and chilled
- Set up rocks glass with 1 large ice cube
- Using a cocktail strainer, pour mixture over large ice cube into prepared glass
- Take orange peel, and bend around the rim so that the skin breaks and releases essence, then drop into glass.





Old Fashioned

Ingredients

- 2oz Dire Wolf Bourbon
- Fee Bros. Bitters
- 2 Brown Sugar Cubes
- Fresh Orange Peel

Equipment

- Hi-Ball Glass
- Mixing Glass or Pitcher
- Bar Spoon or long handle spoon
- Cocktail Strainer

<u>Instructions</u>

- In a mixing glass or pitcher, place 2 brown sugar cubes.
- Add 2 shakes of Fee Bros. Bitters and 1 tsp. water.
- Muddle using back of cocktail spoon or similar, until most of the sugar is dissolved.
- Add Dire Wolf Bourbon, add ice.
- Stir rapidly until all ingredients are well mixed and chilled
- Set up rocks glass with 1 large ice cube
- Using a cocktail strainer, pour mixture over large ice cube into prepared glass
- Take orange peel, and bend around the rim so that the skin breaks and releases essence, then drop into glass.



