

GUASTELLO'S VILLAGE MARKET

Old Fashioned

Serves 1

Ingredients

1 teaspoon (5g) superfine sugar (or 1 sugar cube)
2 to 3 dashes bitters (Angostura is traditional and works well; Fee Brothers' Whiskey Barrel-Aged Old Fashioned Bitters are better)
2 ounces (60ml) bourbon or rye whiskey
Orange and/or cherry, to garnish (optional)

Place sugar in an Old Fashioned glass. Douse with bitters and add a few drops of water. Add whiskey and stir until sugar is dissolved. Add several large ice cubes and stir rapidly with a bar spoon to chill. Garnish, if you like, with a slice of orange and/or a cherry.

Big Batch – Serves 12

1 (750ml) bottle bourbon or rye
1 ounce (30ml) simple syrup (see note)
10 to 12 dashes Angostura bitters
4 ounces (120ml) water

Using a funnel, add entire contents of bourbon or rye bottle to an empty sealable 1-liter bottle. Add simple syrup, bitters, and water and seal. Shake well to mix and refrigerate until ready to serve.

To serve, fill glasses with ice, if desired. Pour 2 to 3 ounces per glass.

Credit: seriouseats.com