

The Smokin Classic Old Fashioned

(Because a regular Old Fashioned is for amateurs.)

Ingredients:

- 2 oz (60 ml) Bourbon (your best bottledont waste the cheap stuff)
- 1 sugar cube (or 1/2 oz / 15 ml simple syrup)
- 2 dashes Angostura Bitters
- Orange peel (for garnish)
- Ice (a big ol' cube if youve got it)
- Wood chips (apple, cherry, or whatever makes you feel fancy)

Directions:

1. ****Prep the Glass****: Place the sugar cube in your favorite rocks glass and douse it with the bitters. If youre using simple syrup, pour it in like you mean it.
2. ****Add the Booze****: Splash in the bourbon and give it a gentle stir. Youre not churning butter herekeep it smooth.
3. ****Ice It Up****: Add a big cube of ice. Or a small one, if youre feeling basic.
4. ****Get Smokin****: Fire up your smoker with your choice of wood chips. Place the glass under the smoke and let it sit for 30 seconds to a minute. Bask in your own genius while it infuses.
5. ****Garnish Like a Pro****: Express the oils from an orange peel over the drink, then drop it in. Take a deep breaththis is the drink of legends.

Pro Tip:

Want to impress your guests? Serve it in a smoked dome or light the orange peel on fire for some bar flair. Just dont burn the house down.