



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER



STARTENDER



MIXOLOGIST

We Wisconsinites are quite familiar with the Old Fashioned cocktail, but many are surprised to learn that our region drinks it much sweeter and more fruity than the original recipe. The basic formula for an Old Fashioned is spirits + sugar + bitters, so it is not limited to brandy or whiskey. Jeff Jahnke from CocktailDudes has included two traditional recipes and four variations. The next time you find yourself ordering an Old Fashioned at a bar (perhaps at one of those recommended in this issue's bar list?), don't be shy about asking for a Classic, and be ready to specify your spirit of choice. It'll be boozy and delicious, so pace yourself! If you're looking to satiate a sweet tooth, ask for a Brandy Old Fashioned Sweet. Experiment with the four variations at home and tag your favorites in social media photos (@alcoholmanac #oldfashionedremix). Cheers!



CLASSIC



WISCONSIN



NO-MUDDLE WISCONSIN



TORONTO COCKTAIL



BURNT-COFFEE



JIMADOR



CLASSIC OLD FASHIONED

- 2 oz bourbon or rye whiskey
- 1 sugar cube (1 tsp)
- 1 splash water
- 3 dashes Angostura bitters

Place the sugar cube in the bottom of an Old Fashioned glass. Saturate the cube with bitters and add the water. Muddle and stir the sugar cube to dissolve. Add the bourbon or rye and ice and swirl to chill. Top with a mist of orange oil from the twist of orange peel.

Note: The original name for this recipe is simply the Whiskey Cocktail.



COMMITMENT
DRINK SLINGER



WISCONSIN OLD FASHIONED

- 2 oz brandy (usually Korbel)
- 1 orange wedge
- 2 brandied (or Maraschino) cherries
- 1 sugar cube (1 tsp)
- 3 dashes Angostura bitters

Place the sugar, cherries, and orange wedge into an Old Fashioned glass. Muddle the fruit and stir to dissolve the sugar. Add the brandy and ice and top with your preference of sour (Squirt or 50/50), sweet (7UP or Sprite), or soda (seltzer or club soda). Some top with "press," which is equal parts sour and soda.



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BURNT-COFFEE OLD FASHIONED

- 2 oz Burnt-Coffee Infused Bourbon*
- ¼ oz maple syrup
- 1 eyedropper Bittercube Orange bitters

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into an Old Fashioned glass over a large ice cube. Garnish with an orange twist.

*In a large saucepan, over medium-low heat, reduce 1 pot (12 cups/60 oz) of strong coffee to a ¼-½ ounce. The reduction should be thick and tarry (not burned or smoky); a spoon dragged through it should leave a trail. Allow to cool on a piece of parchment paper, then add to one 750ml bottle of bourbon and shake to dissolve.



COMMITMENT
STARTENDER



NO-MUDDLE WISCONSIN OLD FASHIONED

- 2 oz brandy
- ¼ oz Cherry Heering
- ⅛ oz Cointreau
- 1 dash Angostura bitters

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into an Old Fashioned glass. Garnish with a skewered orange wedge and a brandied cherry.



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ROOKIE



TORONTO COCKTAIL

- 2 oz rye whiskey (we used Pendleton)
- ¼ oz fernet
- ¼ oz simple syrup
- 2 dashes Angostura bitters

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a rocks glass over a large ice cube. Garnish with an orange twist.



COMMITMENT
DRINK SLINGER



JIMADOR OLD FASHIONED

- 1½ oz tequila
- ½ oz mezcal
- ¼ oz agave nectar
- 1 dash Angostura bitters

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into an Old Fashioned glass. Garnish with a flaming orange twist.



COMMITMENT
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