

L. WOODS[®]

TAP & PINE LODGE

CHERRY OLD FASHIONED

Serving Size: 1

INGREDIENTS

- 1 oz. cherry whiskey *L. Woods recommends Traverse City Cherry Whiskey or whiskey of choice*
- 1 oz. bourbon (of choice)
- 1 tsp. cherry syrup (of choice)
- 2 dashes Angostura Bitters
- 2 Luxardo cherries
- Fresh orange peel (for garnish)



METHOD

1. In a cocktail shaker, combine cherry whiskey, bourbon, cherry syrup and angostura bitters.
2. Add a handful of ice to the shaker and stir to dilute for approximately 10 seconds.
3. Add an extra large cocktail ice cube (or several smaller cubes) to a lowball cocktail glass.
4. Using a cocktail strainer, strain cocktail over the ice into the glass.
5. Twist orange peel and skewer along with cherries as a garnish.

