

TRIPLE CASK OLD FASHIONED

Yields One Cocktail

INGREDIENTS

- 1/4 oz. Liber & Co. Fig Syrup
- 2 oz. Milam & Greene Triple Cask Bourbon
- 2-3 dashes bitters
- 1 large ice cube, plus ice for stirring
- 1 orange peel strip
- 1 candied cherry

METHOD

- 1. Add syrup, bourbon and bitters to a mixing glass.
- 2. Add ice and stir for 30 seconds.
- 3. Strain over one large ice cube in a double old fashioned glass.
- 4. Spear the orange peel and candied cherry with a pick for garnish.
- 5. Serve immediately.



