



Smoked Old-Fashioned

by **Michael Symon**



A bold, grown-up Old Fashioned sweetened with maple syrup and finished with optional smoke for depth and drama.

Prep Time:
<5 Mins

Cook Time
0 mins

Serves:
1 Drink

Level:
Beginner

Ingredients

- 2 oz bourbon
- ½ oz maple syrup
- 2 dashes Angostura bitters
- Orange peel
- Optional: wood chips or smoking gun

Instructions

Step 1

Combine bourbon, maple syrup, and bitters in a mixing glass with ice.

Step 2

Stir well and strain over a large ice cube.

Step 3

Express orange peel over the glass and drop in.

Step 4 (Optional)

Smoke the glass before pouring.

Serving & Finishing

- Serve immediately and sip slowly.