

Smoked Maple Old-Fashioned – Comfort du Jour

As we wait for the world to “reopen,” my husband and I will spend Friday night as we have for the past 13 months—at home, alone but together, with homemade pizza and cocktails. The pandemic forced all of us to get more creative with our down time, and as the weeks in lockdown progressed, we have made some epic advances in our game for both of our culinary Friday night rituals.

Of all the cocktail variations we have tried, we always seem to come home to this smoked maple old-fashioned. It is classic in that it relies on smooth bourbon and orange bitters, but slightly unconventional in its substitution of smoked maple syrup for the standard muddled sugar cube. Our usual garnish is a simple Luxardo cherry, which, in my opinion, should win an award for “best cherry ever created.”

Friday night is one of the main things that helped us get through COVID lockdown, and this is what it tastes like at our house. Cheers!

INGREDIENTS (FOR ONE COCKTAIL)

1.5 oz. bourbon (Elijah Craig Small Batch is our go-to)
0.5 oz. (1 Tbsp.) smoked maple syrup (Sugar Bob’s from Vermont is my fave; get it on Amazon)
0.25 oz. (1 ½ tsp.) amaretto (optional, but we love Disaronno)
3 drops orange bitters
Luxardo cherry and optional orange peel twist, for garnish

INSTRUCTIONS

Combine bourbon, maple syrup, amaretto and bitters in a cocktail mixing glass (or shaker) and stir gently to incorporate the syrup.

Add about one cup of ice and stir briskly until the outside of the glass is frosty, about 20 seconds.

Strain into a double rocks glass over a large, fresh ice cube. Garnish and enjoy!