



## Classic Markers Mark® Old Fashion

Sweet and strong with touches of citrus, the Old Fashion never gets old.

Yield: 1 serving

1 Old Fashion Glass

Muddler

|          |                                    |
|----------|------------------------------------|
| 1/4 tsp  | granulated sugar or one sugar cube |
| Splash   | water                              |
|          | Orange Peel                        |
| 2        | Dark cherries                      |
| 1 large  | ice cube                           |
| 2 dashes | Angostura Bitters                  |
| 1-1/2 oz | Makers Mark® Bourbon               |

1. Place sugar on the bottom of the glass, with a splash of water. Cut citrus peel on top of the glass so the oils fall into the glass. Place peel and one cherry in the bottom. Muddle the mixture for a few seconds.
2. Place large ice cube in glass, dash bitters on top of ice. Pour bourbon on top of ice cube.
3. Skewer the last cherry and float on top of drink.