RECIPE FOR LEXISNEXIS

# ROSEMARY OLD FASHIONED

*Fragrant rosemary and flamed citrus combine for a savory sip*

**TOOLS REQUIRED**

Jigger, Lighter, Plate, Mixing Beaker, Bar Spoon, Julep Strainer, Double Old Fashioned Glass

## INGREDIENTS

2 oz Bourbon

0.25 oz Rosemary Clove Syrup

2 Dashes Orange Bitters

Garnish: Flamed Citrus

Ice: At least 2 cups per cocktail

## INSTRUCTIONS

1. Chill double old fashioned glass by placing in fridge/freezer or by filling with ice water and setting aside for 5 minutes.
2. Measure and add all ingredients (except for garnish) to mixing beaker.
3. Fill mixing beaker about two thirds full with fresh ice and stir for about 30 seconds.
4. Remove double old fashioned glass from fridge/freezer or if using ice water, empty the glass.
5. Strain contents of mixing beaker using julep strainer into ice-filled double old fashioned glass.
6. To flame your citrus zest, peel a large swath of orange from your fruit. Using a lighter, carefully warm the outside of your citrus and then while the peel is still near the flame, orientate your peel to face the glass and squeeze your peel releasing the citrus oils into the flame.
7. Drop peel into glass. Cheers!

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