

Maple Bourbon Old Fashioned

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Why the Recipe is Special

This is an adult drink, and if made carefully, a real treat from the usual banal stuff. My parents served this at this at their yearly New Year's Eve party, before dinner. Also nice after everybody leaves and you finally get to put your feet up.

Ingredients

1/2 cup (125ml) maple syrup
12 rosemary sprigs
1 tsp Angostura bitters
1/2 cup (125ml) bourbon whisky
Thickly pared zest of 2 oranges,
pith removed
8 Amarena cherries (available at
specialty food shops or Amazon,
you don't have to use them but
they are really great)
OR
Maraschino cherries (for drinks,
skip the sundae style ones and go
for Luxardo, available from
Williams Sonoma)
Ice cubes, to serve

Directions

Place the maple syrup, 4 rosemary sprigs and 1/2 cup water in
saucepan over high heat.
Bring to boil, then simmer for 5 minutes or until reduced slightly. Cool to
room temperature.
Thread cherries onto the remaining rosemary sprigs. Place the bitters,
whisky, orange zest, a pinch of salt and 1/3 cup syrup in a shaker with 4
ice cubes. Store remaining syrup in the fridge for up to 2weeks.
Shake to combine, then strain over 8 ice-filled glasses. Top with cherry
rosemary sprigs to serve.