



# TASTING TABLE

*Recipe to accompany the article available at <http://TastingTable.com>.*

## Fumo e Fuoco

*Recipe adapted from Michael Shearin.*

Makes 1 drink

¼ Thai Bird's Eye chile pepper

¼ ounce honey syrup (1 part honey dissolved in 1 part hot water and cooled)

2 ounces Dewar's 12-year-old Scotch Whisky

½ ounce fresh lemon juice

Ice

*In a cocktail shaker, muddle the chile with the honey syrup (go easy: more muddling means more heat). Add the Scotch Whisky and lemon juice, and fill the shaker with ice. Stir until thoroughly chilled, strain the cocktail into an ice-filled rocks glass and serve.*