



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Whiskey Cocktail

Adapted from Jennifer Colliau after Jerry Thomas in *How To Mix Drinks*

Makes 1 drink

- One 4-inch strip of lemon peel (no pith)
- ¼ ounce gum syrup (or simple syrup)
- 2 dashes Angostura bitters or 1 dash each Angostura and orange bitters
- 2 ounces bourbon
- Ice

Rub the lemon peel around the rim of a rocks glass. Place the lemon peel, gum syrup and bitters in the glass. Muddle the peel with the back of a spoon several times to release its oils. Add the bourbon and a couple of large ice cubes and stir for 15 seconds. Serve.

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