



Leadership... with a Twist!

The **Old Fashioned**, generally considered one of the basic recipes in the bartender's repertoire, was perhaps the first American drink to be called a cocktail. Distinguished by its commingling of spirit, water, sweet and bitter, the **Old Fashioned** cocktail truly highlights the "art" of mixology.

The first specific reference to the **Old Fashioned** can be traced back to the 1880s. The bourbon-based cocktail was purportedly invented by a bartender at the Pendennis Club in Louisville, Kentucky -- the region noted, not coincidentally, for producing the finest bourbon whiskey in the world.

Later, Colonel James E. Pepper, a bourbon distiller and member of the Pendennis gentlemen's club, is said to have introduced the **Old Fashioned** to the renowned Waldor-Astoria Hotel in New York City, where it quickly became *di rigeur*.

As with many cocktails handed down through the generations, there is debate as to the true recipe. Bourbon is generally accepted as the base spirit, but, at Leadership Cocktail, we receive not-infrequent requests for brandy Old Fashioneds.

Purists insist that water alone be used in the drink, but soda water (or "charged water") is accepted today. In addition, modern bartenders often use simple syrup in place of sugar -- simple syrup dilutes more easily than sugar.

Notably, the **Old Fashioned** recipe calls for bitters as an ingredient. Originally marketed as a *digestif*, bitters is an herbed spirit -- with 45% alcohol content! -- utilized by mixologists to balance the sweetness of a cocktail. Angostura bitters, created in 1820s Venezuela, is one of the most popular brands and can be found on the bar rail in drinking establishments around the world.

Old Fashioned

In the bottom of an Old Fashioned tumbler ,add:

1 orange slice

1 maraschino cherry, de-stemmed

1/2 tsp. of sugar

1 dash of bitters

Muddle the fruit into the sugar and bitters to create a mash.

Fill the glass with ice and add:

2 oz. bourbon

Splash of soda water (or branch water)

Garnish with orange slice and maraschino cherry.