

Dog Days Old Fashioned

This spicy and tropical libation is a great introduction to the world of old-fashioned bourbon cocktails. It mixes elements of summer and fall with a heat and smokiness that lingers and plays perfectly against the lime.

Ingredients

Old Fashioned

- 1 1/2 ounces fine bourbon
- 1 ounce Crystallized Ginger Simple Syrup (see recipe below)
- 1 ounce lime
- 6 dashes Peychaud bitters
- 1 tablespoon Frontier Organic Cane Sugar
- 1 tablespoon Frontier Alder Smoked Salt

Crystallized Ginger Simple Syrup

- 2 cups water
- 1 cup {Frontier Crystallized Ginger}, chopped
- 1 1/4 cups Frontier Organic Cane Sugar

Mulled Spice Ice Cubes

- 2 cups water
- 2 tablespoons lemon juice (optional)
- 1 1/5 ounces Frontier Cider Mate Mulling Spice

Directions

For the Old Fashioned:

1. In a cocktail shaker, mix bourbon, simple syrup, lime and bitters. Fill shaker with ice cubes and shake for 30 seconds or until shaker becomes frosty.
2. Rim an Old Fashioned glass with a wedge of lime. On a medium-size salad plate, mix the salt and sugar and gently turn the glass in the mixture.

For the ice cubes:

1. In a saucepan, bring water to a boil, then reduce to a simmer.
2. Add lemon juice and mulling spice. Place cover on pan and let simmer 10 minutes.
3. Strain spices and pour liquid in ice cube tray. Freeze until solid.

For the simple syrup:

1. Combine water and ginger and bring to a boil. Reduce to a simmer, cover and let sit for 1 hour.
2. Turn off heat, stir in sugar and let steep until cool, about 1 1/2 hours.
3. Strain liquid through a fine mesh sieve or strainer into an airtight, sterile jar.
4. Store syrup in a tightly sealed container for up to 1 month.

Recipe By: Test Kitchen