

Old Fashioned Cocktail

Classic Old Fashioned cocktail recipe with whiskey, sugar cube, and bitters. Learn to make this timeless American drink with perfect technique.

10	10	1	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Old Fashioned Cocktail

Ingredients

- 2 drop Angostura bitters
- 1 cube granulated sugar
- 1.5 oz whiskey
- 7 ice
- 1 slice lemon
- 1 slice orange

Instructions

- 1 Prepare the base**

Place 1 sugar cube in a rocks glass. Add 2 drops of bitters directly onto the sugar cube.
- 2 Muddle the sugar cube**

Muddle the sugar cube with a muddler or the back of a spoon, pressing and twisting gently until it breaks down into a coarse paste with the bitters, about 15-20 seconds.
- 3 Add 1 large ice cube to the glass.**
- 4 Add whiskey and mix**

Pour 1.5 oz of whiskey over the ice. Stir gently with a bar spoon for 15-20 seconds to combine ingredients and chill the drink.
- 5 Garnish and serve**

Hold 1 orange slice over the glass and twist it firmly to release the oils over the drink's surface. Drop the orange slice into the cocktail along with 1 cherry slice and serve immediately.

Tips

Use a sugar cube rather than granulated sugar for better texture and slower dissolving, which helps integrate the bitters more effectively throughout the drink.

Express the orange peel oils by holding the peel over the glass and giving it a firm twist to release the aromatic oils onto the drink's surface before dropping it in.

Chill your rocks glass beforehand by filling it with ice water while you prepare the cocktail, then empty and dry before building the drink.

Use one large ice cube or sphere instead of small cubes to minimize dilution while maintaining proper temperature and presentation.

Add the whiskey gradually while stirring to help integrate all ingredients and achieve the proper dilution without over-mixing.

Let the finished cocktail rest for 30 seconds before serving to allow the flavors to marry and the aromatics to develop fully.

Store your bitters at room temperature and replace them annually for the best flavor, as they can lose potency over time.

Choose a whiskey between 90-100 proof to ensure the spirit maintains its character when diluted and sweetened in the cocktail.