



## Ingredients:

- 1 sugar cube (2 teaspoons sugar)
- 4 dashes Angostura bitters
- 1 strip lemon zest
- 1 orange slice
- 1 cocktail cherry
- 2 1/2 ounces bourbon (or blended whiskey)
- Orange peel
- Garnish: Cocktail cherry

## Instructions:

1. Place the sugar cube in a chilled lowball glass and add the bitters. Add the lemon zest, orange slice, and cherry and mash the sugar, bitters, and fruit with a muddler or wooden spoon until the sugar is mostly dissolved.
2. Fill the glass with ice, add the bourbon and stir to combine.
3. Use a knife to remove a 1" wide strip of the orange peel. Squeeze the orange peel into the drink to release the oils. Gently run the peel around the edge of the glass, then place it in the glass. If desired, garnish with a cocktail cherry for additional sweetness.