



Bourbon Honey Old Fashioned

with a Mountain Mist Twist

A timeless classic with a Mountain Mist twist. Smooth bourbon, aromatic bitters and pure Australian wildflower honey come together to create a beautifully balanced Old Fashioned that's rich, warming and quietly sophisticated.

SERVES 1 | PREP 5 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Cocktail

- 60 ml bourbon
- 15 ml Mountain Mist Wildflower Honey
- 2 dashes Angostura bitters
- 1 tsp warm water

Garnish

- Orange peel
- Luxardo cherry (or quality cocktail cherry)

To Serve

- Large clear ice cube

METHOD

1. Stir the warm water and Mountain Mist Wildflower Honey together until completely dissolved.
2. Add the bourbon and bitters to a mixing glass.
3. Fill with ice and stir gently for around 20 seconds until well chilled.
4. Place a large ice cube into a chilled rocks glass.
5. Strain the cocktail over the ice.
6. Express the oils from an orange peel over the drink before placing it into the glass.
7. Garnish with a cocktail cherry.

MOUNTAIN MIST TIP

Using pure honey instead of sugar syrup creates a smoother finish with subtle floral notes that perfectly complement quality bourbon.

Gather around the table.