



Ingredients

2 dashes angostura bitters	plus more to tast
1 maraschino cherries	
1 orange zest	
2 ounces bourbon	

Equipment

1 simple syrup glaze

drinking straws

Directions In old-fashioned glass, combine simple syrup and bitters. Fill glass halfway with ice, then stir about a dozen times. Add enough ice to fill glass. Squeeze orange peel over glass to extract oils, add peel to glass, and add whiskey. Stir just until drink is cold and alcoholic bite has softened, about a dozen times. Garnish with cherry, swizzle stick, and straw. Nutrition Facts PROTEIN 2.72% ■ FAT 1.11% ■ CARBS 96.17%

Properties

Glycemic Index:15, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:1.7417391613126%

Nutrients (% of daily need)

Calories: 163.07kcal (8.15%), Fat: 0.03g (0.05%), Saturated Fat: Og (0.03%), Carbohydrates: 6.75g (2.25%), Net Carbohydrates: 5.32g (1.93%), Sugar: 2.93g (3.26%), Cholesterol: Omg (0%), Sodium: 1.71mg (0.07%), Alcohol: 19.84g (100%), Alcohol %: 32.78% (100%), Protein: 0.19g (0.38%), Vitamin C: 16.32mg (19.78%), Fiber: 1.43g (5.73%), Calcium: 22.15mg (2.21%), Copper: 0.03mg (1.51%), Vitamin B1: 0.02mg (1.27%), Vitamin B6: 0.02mg (1.1%), Vitamin A: 52.65IU (1.05%)