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OLD-FASHIONED

THE CLASSIC RECIPE

The Old-Fashioned cocktail consists of spirit, sugar, bitters, and ice. A traditional recipe includes muddling a sugar cube with bitters, followed by adding bourbon and ice. The cocktail is garnished with lemon and orange twists.

OUR ROOT RECIPE

This ideal Old-Fashioned is crafted with a balanced bourbon, specifically Elijah Craig Small Batch, and a richer sweetener, Demerara Gum Syrup. Bitter Truth aromatic bitters are used alongside Angostura bitters for depth. The garnishing technique enhances the aromatic qualities of the drink.

THE ORIGINAL COCKTAIL

The Old-Fashioned is spirit-driven, balancing sweetness and bitters. Mastery involves precise measurements, where too

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Chapter 1 | THE OLD-FASHIONED| Q&A

1.Question

What are the fundamental components of an Old-Fashioned cocktail?

Answer:The fundamental components of an Old-Fashioned cocktail include a spirit (commonly bourbon), sugar, bitters, and water (in the form of ice).

2.Question

How does the choice of bourbon affect the flavor of an Old-Fashioned?

Answer:The choice of bourbon can significantly affect the flavor of an Old-Fashioned. A sweeter bourbon, made with a higher corn percentage, brings a different profile compared to a spicier bourbon with more rye. Selecting a bourbon that balances sweetness and spiciness, such as Elijah Craig Small Batch, enhances the complexity of the drink without

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About the book

From the creators of the acclaimed cocktail book *Death & Co*, *Cocktail Codex* serves as an essential guide for both novice and seasoned mixologists. This innovative work introduces the concept of "root cocktails," revealing six foundational recipes—Old Fashioned, Martini, Daiquiri, Sidecar, Whisky Highball, and Flip—that encapsulate the essence of cocktail crafting. By mastering these templates,

readers will gain insights into the principles of mixing, such as the when and how of shaking or stirring, ingredient substitutions, and the science behind flavor combinations. With its practical wisdom and engaging approach, *Cocktail Codex* is a must-have for anyone eager to elevate their cocktail-making skills and explore new creative possibilities.

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