THE LAFF C.1849

THE HART CHILING



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Maple Old Fashioned

INGREDIENTS

- 2 oz Wiser's Whisky (Canadian whisky)
- 0.5 oz Averna Amaro
- 0.25 oz pure maple syrup (adjust to taste)
- · 2 dashes Angostura bitters
- Orange peel (for garnish)
- Ice (preferably a large ice cube)

DIRECTIONS

- 1. Place a rocks glass in the freezer or fill it with ice and water while you prepare the drink.
- 2. In a mixing glass, add the Wiser's Whisky, Averna Amaro, maple syrup, and bitters.
- 3. Fill the mixing glass with ice and stir for about 20-30 seconds until well-chilled.
- 4. Discard the ice or water from your chilled rocks glass if you used any.
- 5. Strain the mixture into the glass over a large ice cube.
- 6. Express the oils from an orange peel over the drink by gently twisting it.
- 7. Rub the peel around the rim of the glass, then drop it in as a garnish.



