

Crown Royal Old Fashioned

Ingredients:

- 2 oz Crown Royal Whisky
- 1 sugar cube
- 2-3 dashes Angostura bitters
- A few dashes plain water
- Ice
- Orange peel or cherry for garnish.

Instructions:

1. Place the sugar cube in the rocks glass.
2. Wet it down with 2-3 dashes of Angostura bitters and a short splash of water.
3. Crush the sugar cube with a muddler or the back of a spoon.
4. Rotate the glass so that the sugar grains and bitters give it a lining.
5. Add a large ice cube.
6. Pour in the Crown Royal
7. Stir gently.
8. Express the oil of an orange peel over the glass by twisting it over the drink and drop it into the glass. Alternatively, you can garnish with a cherry.

