

Maple Bourbon Old Fashioned: The Perfect Spiced Cocktail for Fall Evenings

? The Cozy Autumn Old Fashioned: Our Favorite Maple & Bourbon Twist on a Classic Cocktail



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INGREDIENTS

for the Autumn Old Fashioned IngredientAmount:

DIRECTIONS

1. The key to a perfect : Old Fashioned is chilling and combining your ingredients gently before straining.
2. Muddle the : Base:
3. In a sturdy mixing glass (or the bottom of your cocktail shaker), combine the maple syrup, 2 dashes of Angostura bitters, 1 dash of orange bitters (if using), and a splash of cold water. Stir them quickly to fully incorporate the maple syrup.
4. Add : Bourbon and Ice:
5. Pour in the 2 oz of bourbon. Fill the mixing glass about two-thirds full with ice cubes.
6. Chill and : Stir:
7. This is the most important step. Stir the mixture gently but consistently for about 30 seconds. You are not trying to shake or aerate the drink; you are slowly chilling and slightly diluting it. The goal is a noticeably colder glass.
8. Place a large, fresh ice cube in a rocks glass. Strain the bourbon mixture from the mixing glass over the fresh ice.
9. Garnish and : Finish:
10. Take your orange peel and gently twist it over the drink (known as 'expressing' the oils). You should see a fine mist of oils hit the drink. Drop the peel into the glass. Garnish with a cinnamon stick, if desired, for an extra cozy aroma.

SWAPS & NOTES

of caramel, vanilla, and slight toastiness that complement bourbon beautifully.

It adds an immediate layer of cozy, autumnal complexity that simple sugar just can't touch.

It's a 5-Minute Masterpiece: Like the classic, this drink requires zero shaking and minimal measuring.

It's perfect for when you want a high-end cocktail but only have five minutes before your guests arrive (or before you settle onto the couch).

TIPS FOR SUCCESS

Invest in Quality Bourbon: Since there are only a few ingredients, the quality of your bourbon truly shines through.

Avoid bottom-shelf spirits; opt for a mid-range bottle you enjoy on its own.

Don't Skimp on Stirring: Proper chilling and dilution are crucial.

If you skip stirring, the drink will taste harsh and overly alcoholic.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/maple-bourbon-old-fashioned-the-perfect-spiced-cocktail-for-fall-evenings/>