

Smoked Bermuda Old Fashion

Author: Izzy Bennett

Category: Cocktail

Servings: 1

Preparation Time: 15 min

Cooking Time:

A note before you start:

In order to make this cocktail you will need a cocktail smoker. I found one on Amazon that closely resembles the one Izzy uses; here is the link (I have no affiliation with this company)

www.agedandcharred.com

Ingredients:

2 oz of Goslings Gold Rum

½ oz of Bermuda Gold Liqueur

2 Dashes of Bitters

1 tsp of Raw Sugar

Step 1: Put the teaspoon of sugar in the bottom of a rocks glass & add the bitters. 'Muddle' together until the sugar is dissolved. Add the Goslings Rum and the Bermuda Gold Liqueur and stir gently.

Step 2: Place the smoker atop the rocks glass and light the wood chips and place the top on the wood chip chamber and watch the 'magic' happen! Once the glass has filled with smoke, remove the smoker. Garnish with a twist of an orange peel.

Cheers!



Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com