



BACCHUS

WINE & SPIRITS

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The Old Fashioned with Chinese 5 Spices

This classic cocktail with the powerful of punch from the Chinese 5 Spices Bitter is reminiscent of Bruce Lee's One Inch Punch.

Ingredients:

- 1 sugar cube or 1 teaspoon of sugar
- 5 dashes Bitter Queen – 5 Spice Bitters
- 1 ounce of Dolin Rouge (Sweet Vermouth)
- 2 ounces Whiskey, Bourbon or Rye whiskey
- Garnish: orange peel and lemon peel
- Optional: Luxardo Maraschino Cherry

Instructions

1. Muddle the sugar cube and Bitter Queen – 5 Spice bitter with a muddler or spoon in a rocks glass.
2. Add the Sweet Vermouth and add Whiskey , Bourbon or Rye and stir.
3. Add one large ice cube, or three or four smaller cubes. Stir until chilled and properly diluted, about 30 seconds.
4. Slip orange and lemon twist on the side of the cube
5. Top with a Luxardo Maraschino

