

ROISTER OLD FASHIONED



From
**THE AVIARY:
HOLIDAY COCKTAILS**

BUY THE BOOK

DEMERARA SYRUP

200g demerara sugar
100g water

In a small saucepan, stir together the sugar and water over medium heat just until the sugar is completely dissolved. Remove from heat and let cool. Transfer the syrup to a glass bottle and reserve in refrigerator.

BROWN BUTTER TINCTURE

113g (1 stick) butter
113g high-proof neutral grain spirit
(e.g. Everclear)

Place the butter into a small saucepan, and set this over medium-high heat. Brown the butter – it will first melt, then froth. As the froth subsides and the butter takes on a nutty brown color and aroma, remove it from the heat and all it to cool for a few minutes.

Combine the melted brown butter and the neutral grain spirit in a non-reactive airtight container (a mason jar works well for this). Store the jar in a warm location for at least 2 days (or up to a week), shaking or stirring daily. After this time, place the jar in the freezer for 2 hours, or until the butter has solidified. Strain the liquid through a fine mesh strainer, then through a coffee filter. Transfer the strained liquid to a small glass container and reserve.

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1¼oz (37.5ml) J. Rieger & Co. Kansas City Whiskey
1oz (30ml) Lustau Don Nuño Oloroso Sherry
¾oz (22.5ml) Laird's Jersey Lightning Apple Brandy
¼oz (7.5ml) demerara syrup
⅛oz (3.75ml) brown butter tincture
2 dashes Angostura Aromatic Bitters
1 navel orange peel, trimmed

Place a large chunk of ice into a medium serving glass. Combine all ingredients (except the orange peel) with ice in cocktail mixing glass. Stir until chilled and diluted. Strain mixture into the serving glass. Express the orange peel over the glass. Insert the peel into the glass alongside the ice chunk. Garnish the drink with 3 additional drops of brown butter tincture.