

*Cocktails & Cheese*

*Recipe & Cheese by Denise LaBrie – Tillamook Creamery*

*Hometown Old Fashioned & Maker's Reserve 2017*

The Perfect bite – Maker's Reserve 2017, TCHO Chocolate & Thin slice of candied orange zest from Orange Simple Syrup

Ingredients

- 2 oz Westward whiskey from Oregon
- 1 oz Orange Simple Syrup
- Splash of soda
- 2 dashes aromatic bitters
- 1 orange slice
- 1 maraschino cherry
- Garnish: 1 2" piece of Candied orange zest
- Garnish: 1 Maraschino cherry

Steps

- Run the orange slice around the rim of your Old-fashioned glass.
- Place the simple syrup and the bitters in the bottom of a mixing glass.
- Add the orange slice, cherry and a splash of soda.
- Muddle thoroughly. Remove the fruit remnants.
- Add ice and the whiskey to the mixing glass and stir.
- Strain into your Old Fashioned glass.
- Garnish with candied orange zest and a maraschino cherry

Ingredients Orange Syrup

- The Peeled Zest of one medium orange
- 1 cup of granulated sugar
- 1 cup of water

Steps to Make the Orange Syrup

- Gather the ingredients.
- In a small saucepan, bring water to a slow boil.
- Add the sugar and stir until it's entirely dissolved.
- Reduce the heat, add the orange zest and cover the pot.
- Let simmer for 15 minutes.
- Remove the pan from the heat and allow the syrup to cool completely, keeping it covered.
- Strain out the orange zest and bottle the flavored syrup in a glass jar with a tight seal. Reserve the orange zest for garnish.

