

Ingredients

- 1 sugar cube, or 1/2 teaspoon sugar
- 3 dashes [bitters](#)
- 2 ounces bourbon or rye whiskey
- Orange peel, for garnish
- [Maraschino cherry](#), for garnish

Steps to Make It

1. Gather the ingredients.
2. Place a sugar cube or sugar in an [old-fashioned glass](#) and saturate it with bitters. [Muddle](#) or stir to mix.
3. Add the whiskey, fill the glass with ice, and [stir well](#).
4. Express the orange peel over the drink before dropping it into the glass: [Twist up the peel](#) and give it a good squeeze (directed toward the glass, not your eyes) and bits of citrus oil will spray into the drink. Add a cherry if you like.

The Old-Fashioned Today

It's common for drinks to morph and evolve over the years. That's especially true when it's one of the very first cocktails, and today there are [many variations on the old-fashioned](#).

Like the [Manhattan](#), rye whiskey was the original choice for this drink. Over the years, the selection of good ryes dwindled, and [bourbon](#) became the preferred substitute for much of the latter 20th century. While bourbon remains a favorite for many drinkers, the luxury of a burgeoning rye market offers a fantastic opportunity to explore the old-fashioned in its original form. It's difficult to choose a lousy whiskey for this drink, and it's a great venue to try out new finds, so pour whatever you like.

The intent of the old-fashioned is to avoid adding too much to it, which allows the whiskey to shine. The best old-fashioned drinks are simple mixes, and it's essential to pay close attention to the quality of each ingredient. From there, it's all a matter of personal choice.

Recipe Variations

- For much of the 20th century, the old-fashioned was muddled with an orange slice and topped with a splash of [club soda](#) and a maraschino cherry. It's a nice drink but many bartenders have reverted to the simpler version.
- When using granulated sugar (rather than a cube), it's common to add 1 teaspoon of water, then stir until the sugar dissolves.
- Alternatively, use a splash (barely 1 teaspoon) of simple syrup instead of granulated sugar, mixing it with the bitters before adding ice and whiskey.

- Adding an orange slice or peel to the muddle is a modern twist. The earliest old-fashioned barely used the fruit as a garnish. Some bartenders pair a lemon peel with certain whiskeys and some use both orange and lemon peels.
- Angostura aromatic bitters are the classic choice, though today's market includes a [great variety of bitters](#). Orange bitters are nice, and any whiskey barrel-aged bitters are a natural accent for the drink. Some whiskeys can even handle unusual flavors such as chocolate, peach, or rhubarb.

Source: <https://www.thespruceeats.com/old-fashioned-cocktail-recipe-and-history-759328>