

Tommy Bahama®

FROM OUR MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA BOOK

The R&R

MAKES 1 DRINK

2 oz. Tommy Bahama Rye Whisky

0.5 oz. Rich Simple Syrup (see below)

1 dash Angostura Bitters

1 dash Orange Bitters

Orange peel

Burnt orange peel for garnish

INSTRUCTIONS

Rich Simple Syrup: In a saucepan, combine 2 parts sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks. Add simple syrup and orange peel to a mixing glass, then muddle to release the oils. Add the whisky, bitters, and ice, then stir. Strain into a glass with a large ice cube. Garnish with burnt orange peel and add an extra dash of orange bitters.