



COOKING CLASSES
AT SUR LA TABLE

MIXOLOGY
OLD FASHIONED

WITH SUR LA TABLE CHEF

MENU:

CLASSIC OLD FASHIONED
SMOKED ROSEMARY OLD FASHIONED
FIG JAM OLD FASHIONED
THE ANTICUADO



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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Purchase ingredients for all four variations or only for the recipes you would like to make. Ice and an *orange peel are needed for almost all recipes, please have plenty of ice on hand and 1 orange for the four cocktails.

The Classic Old Fashioned

- ☐ Sugar cube
- ☐ Bitters, Angostura, or orange
- ☐ 2 ounces rye whiskey or bourbon
- ☐ Orange peel*
- ☐ Cocktail cherry (optional)

Smoked Rosemary Old Fashioned

- ☐ Sugar cube
- ☐ Bitters, Angostura, or orange
- ☐ 2 ounces rye whiskey or bourbon
- ☐ 2 rosemary sprigs, best if left out at room temperature to dry overnight
- ☐ Orange peel*

Fig Jam Old Fashioned

- ☐ Fig jam
- ☐ Bitters, Angostura, or orange
- ☐ 2 ounces bourbon
- ☐ Orange peel*
- ☐ Fresh fig (optional)

The Anticuario

- ☐ Sugar cube
- ☐ Bitters, Angostura, or orange
- ☐ 2 ounces reposado tequila or aged mezcal
- ☐ Orange peel*
- ☐ Cocktail cherry (optional)



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Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- ☐ Teaspoon measure
- ☐ Vegetable peeler
- ☐ Kitchen torch or lighter
- ☐ Paring knife and small cutting board

Barware

- ☐ Muddler
- ☐ Large ice cube mold (optional)
- ☐ Jigger or liquid measuring cup
- ☐ Cocktail spoon
- ☐ Cocktail picks (optional)
- ☐ Cocktail shaker

Glassware

- ☐ Old fashioned or rocks glass



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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be mixing along.

All recipes

1. Wash and dry all produce.
2. **Optional:** make enough large spherical or cube ice cubes, one for each cocktail.

Smoked Rosemary Old Fashioned

1. Semi-dried rosemary works best for the smoking part of this recipe. Remove rosemary from packaging and leave out at room temperature overnight. Or in a pinch, dry in a 200°F oven for about 1 hour.



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THE CLASSIC OLD FASHIONED

Yield: 1 cocktail

When you entered a bar in 1806 and asked for a cocktail, it was composed of spirit, sugar, water and bitters. It is believed that the original spirits used would have been rum or brandy as whiskey was too unrefined in the 1800s. When the first bar manual was written in 1888, this basic 1806 cocktail was called an “old-fashioned” because it had been around for so long. What is most important now is the base recipe, from here you can experiment with the sweetener, spirit and the fruit garnish.

1 sugar cube

2 dashes bitters, we suggest Angostura or orange flavors

1 teaspoon filtered water

2 ounces rye whiskey or bourbon

Orange peel for garnish

Cocktail cherry for garnish, optional

1. To an old fashioned or rocks glass, add sugar cube, bitters and water. Muddle until sugar is dissolved.

2. Fill glass halfway with ice or 1 large ice cube. Add whiskey or bourbon, using a cocktail spoon, gently stir to combine.

3. ***Garnish version 1:*** Twist orange peel over glass, then nestle into cocktail and serve.

Garnish version 2: Pierce through orange peel near one end with a cocktail pick, then through a cocktail cherry, then again through the other end of the orange peel. Rest cocktail pick on the rim of the glass and serve.

Recipe variations:

- Depending on where you are in the country, or world, you will get either bourbon, whiskey, or rye whiskey as your spirit. If you are feeling adventurous, try ordering a 50/50, equal parts rye and bourbon as your base to this cocktail.



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SMOKED ROSEMARY OLD FASHIONED

Yield: 1 cocktail

Smoking the rosemary not only has a theatrical flair, but it also imparts a wonderful and subtle earthiness to the cocktail. Best to make this cocktail in a well ventilated area, or near turned on kitchen hood.

1 sugar cube

2 dashes bitters, we suggest Angostura or orange flavors

1 teaspoon filtered water

2 ounces rye whiskey or bourbon

2 rosemary sprigs, best if left out at room temperature to dry overnight

Orange peel for garnish

1. To an old fashioned or rocks glass, add sugar cube, bitters, and water. Muddle until sugar is dissolved.
2. Fill glass halfway with ice or 1 large ice cube. Add whiskey or bourbon, using a cocktail spoon, gently stir to combine.
3. Twist orange peel over glass, then nestle into cocktail.
4. Light one rosemary sprig on fire, hold it a few inches over the cocktail, do not touch it to the cocktail itself. Cover the rosemary and the cocktail with the can of a shaker for about 30 seconds. The fire should go out immediately and the drink will begin to infuse with the smoke. Slowly take off the shaker, a cloud of smoke should release. Take the remaining sprig of rosemary, gently clap it between your hands and nestle it into your cocktail. Serve.



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FIG JAM OLD FASHIONED

Yield: 1 cocktail

The deep sweetness from the fig jam replaces sugar in this cocktail. This version is shaken instead of stirred to thoroughly mix the jam into the cocktail.

2 teaspoons fig jam

2 dashes bitters, we suggest Angostura or orange flavors

1 teaspoon filtered water

2 ounces bourbon

Orange peel for garnish

Fresh fig for garnish, optional

1. To a cocktail shaker, add fig jam, bitters, water, bourbon and a handful of fresh ice. Top shaker with cap or a glass; shake vigorously until the shaker is cold to the touch.

2. Fill an old fashioned glass halfway with ice or 1 large ice cube. Strain cocktail into glass.

3. ***Garnish version 1:*** Twist orange peel over glass, then nestle into cocktail and serve.

Garnish version 2: Twist orange peel over glass, then nestle into cocktail, cut a fresh fig in half, make an incision through the base halfway up and slide onto the rim of the glass, serve.



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THE ANTICUADO

Yield: 1 cocktail

Spanish for “outdated”, this cocktail uses the golden ratio for the classic old fashioned cocktail but with the spin of substituting aged tequila or mezcal for the bourbon or whiskey.

1 sugar cube

2-3 dashes bitters, we suggest Angostura or orange flavors

1 teaspoon filtered water

2 ounces reposado tequila or aged mezcal

Orange peel for garnish

Cocktail cherry for garnish, optional

1. To an old fashioned or rocks glass, add sugar cube, bitters, and water. Muddle until sugar is dissolved.
2. Fill glass halfway with ice or 1 large ice cube. Add tequila or mezcal, using a cocktail spoon, gently stir to combine.
3. ***Garnish version 1:*** Twist orange peel over glass, then nestle into cocktail and serve.
Garnish version 2: Pierce through orange peel near one end with a cocktail pick, then through a cocktail cherry, then again through the other end of the orange peel. Rest cocktail pick on the rim of the glass and serve.



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