



CRUISIN' THE FOSSIL COASTLINE

SIGNATURE COCKTAIL RECIPE

REALLY, REALLY OLD FASHIONED

1/2 tsp sugar
3 dashes Angostura bitters
1 tsp water
2 oz bourbon
Ice
Orange peel garnish

Add the sugar and bitters into a rocks glass. Add water, then stir until sugar is nearly dissolved. Fill the glass with large ice cubes, add the bourbon, and gently stir to combine. Express the oil of an orange peel over the glass, then drop in.

Enjoy!

Image: *Cruisin' the Eternal Coastline II*, 2016, Ray Troll.