



## Porky Old Fashioned

**Yields:** 1 Cocktail

**Total Time:** 45 Minutes (plus resting time overnight)

One of the best things to pair with a phenomenal meal, especially a steak, is a cigar. Something that pairs really well with a cigar and a phenomenal meal? A killer bourbon cocktail. Call us old-fashioned, but the Old Fashioned is one of those libations that can't be beat, so naturally, we set out to beat it. Some things just can't be improved, so we pulled out the big guns. First, we use some toasted bourbon to add some complexity. Then we use some bacon grease to fat-wash the bourbon. After that, some candied bacon as a garnish with that luxurious Luxardo cherry, and we are off to the races, babe. Take your time with this one, making it and sippin' it. This is one of those things you just wanna stay in the moment.

### *Ingredients*

- 2 oz fat-washed toasted bourbon, fat-washed (ingredients/directions below)
- 1 tsp simple syrup (ingredients/directions below)
- 3 dashes angostura bitters
- 1 strip of candied bacon for garnish (ingredients/directions below)
- 1 orange strip for garnish
- 1 luxardo cherry
- 1 large Ice cube

*Ingredients for Fat-Washed Toasted Bourbon* (NOTE, FOR THIS RECIPE WE USED THE FAT DRIPPINGS FROM THE BACON BELOW, THIS IS IF YOU WANT TO MAKE IT BY ITSELF)

- 1 750 ml of toasted barrel bourbon (we used Basil Hayden Toast, and Elijah Craig makes a nice one)
- Bacon fat from one lb of cooked bacon



### *Directions for Fat-Washed Toasted Bourbon*

- Cook the bacon, reserve the fat
- Strain the fat through a fine mesh sieve, and get rid of any of the solids
- Let it cool a little bit
- In a clean plastic jar, combine the warm fat with the bourbon, and stir it
- Seal the jar and let it sit at room temperature for 4-8 hours at least
- After infusion, put the jar in the freezer for at least 2 hours, so that the fat solidifies and rises to the top
- Take it out, and pluck out all the solid fat, discard it
- Strain the bourbon through a coffee filter or cheesecloth to get any remaining fat out of it

### *Ingredients for Candied Bacon*

- 1 lb thick-cut bacon, cut in half (to better fit your rocks glass)
- 1/2 C brown sugar
- 1/4 tsp black pepper
- 1/4 tsp cayenne pepper
- 2 tsp maple syrup

### *Directions for Candied Bacon*

- Preheat your oven to 350
- Line a rimmed cookie sheet with aluminum foil
- Place a wire rack on the baking sheet
- In a small bowl, mix together the brown sugar, black pepper, and cayenne pepper
- Coat each piece of bacon with the sugar mix
- Put the bacon on the rack
- Drizzle the syrup all over the bacon
- Put the bacon in the oven for 20-25 minutes until the sugar is all caramelized on it
- Take it out and let it cool, it stores for a few days



### *Ingredients for Simple Syrup*

- 1 C water
- 1 C sugar

### *Directions for Simple Syrup*

- In a medium saucepan, heat the sugar and water over medium heat, stirring constantly until evenly mixed and the sugar no longer sits at the bottom of the pan
- Let cool to room temp before using

### *Directions*

- Fill a metal shaker with ice
- Add the bourbon
- Add the simple syrup
- Add in the bitters
- Shake vigorously
- Throw a giant cube in the rocks glass
- Strain the glorious booze over the cube
- Garnish with a cherry, a strip of bacon, and an orange slice
- Sip into something more comfortable, baby