



BACKYARD OLD FASHIONED

A new smoky-sweet take on the old fashioned. Smoky maple bourbon stirred over ice with organic agave syrup and finished with orange Angostura bitters and an orange peel.

Servings: 1

Prep Time: 5 minutes

Ingredients

¼ ounce Organic Agave In The Raw® sweetener

3 dashes orange Angostura bitters

1 cup ice

2 ounces smoked maple bourbon

1 orange slice

Directions

1. Add agave and orange Angostura bitters to a glass.
2. Add ice to the glass and top with smoked maple bourbon.
3. Garnish with an orange slice.