



Smoked Maple-Pecan Old Fashioned

30
minutes
or less

INGREDIENTS

MAPLE-PECAN SIMPLE SYRUP

¼ cup Hy-Vee pecan halves

½ cup Hy-Vee Select 100% pure maple syrup

¼ cup water

OLD FASHIONED

3 oz bourbon

2 oz Maple-Pecan Simple Syrup

4 dash(es) Angostura bitters

Orange peel, for garnish

PREPARATION

- 1** For simple syrup, toast pecan halves in a small saucepan over medium heat for 2 to 3 minutes or until fragrant, stirring frequently. Add maple syrup and water. Bring to a boil; reduce heat to medium-low. Simmer, uncovered, for 3 to 4 minutes or until syrupy. Cool completely. Strain through a fine-mesh sieve; discard pecans. Cover and refrigerate up to 2 weeks.
- 2** For Old Fashioned, combine bourbon, simple syrup and bitters in a 1-cup glass measuring cup. Using a Viski smoked cocktail kit, smoke bourbon mixture according to manufacturer's directions.
- 3** To serve, place a 2-in.-square ice cube in a 12-oz. cocktail glass. Pour smoked bourbon mixture over ice. Garnish with orange peel, if desired.