

Candied Pecan Old Fashioned

As seen in the November/December issue of *Abilene* scene

Ingredients

- 2 ounces bourbon
- 1/2 ounce candied pecan syrup or maple syrup
- 2 dashes black walnut bitters
- 1 dash smoke cinnamon bitters
- Orange peel for garnish

Directions

1. Add the bourbon, candied pecan syrup and bitters to a mixing glass with ice.
2. Stir until chilled, then strain over a large ice cube in a rocks glass. Express an orange peel over the drink and garnish with the peel and, if you'd like, a toasted pecan.

Candied Pecan Syrup

Ingredients

- 2 cups toasted pecans
- 1 cup brown sugar
- 1 cup water
- 5 large cinnamon sticks

Directions

1. Simmer brown sugar, water, cinnamon sticks and pecans for 30 minutes.
2. Let cool then strain.