

Fig Balsamic Old Fashioned Cocktail

The Old Fashion is believed to be the first drink to be labeled a "Cocktail". The fig and orange flavors in this drink compliment the bourbon while the fig balsamic serves to deepen and round out the taste in this classic cocktail.

Serving: 1

Ingredients:

1 Dried Fig

1/2 Teaspoon Brown Sugar

1 1/2 Ounces Bourbon

1/2 Ounce Pulp-Free Orange Juice

1 Teaspoon *More Than Olives Fig Balsamic**

Dash Orange Bitters

Rosemary Sprig

Orange Slice

Directions:

Remove the fig stem and cut the dried fig into quarters. Put the fig pieces in the bottom of a cocktail shaker and add the brown sugar. Muddle the two together until it becomes a paste.

Add the bourbon, orange juice, *More Than Olives Fig Balsamic*, orange bitters, and a small sprig of rosemary. Place the cover on the shaker and shake to mix the ingredients together.

Add ice cubes to the shaker and shake vigorously. Strain into an ice-filled highball glass. Garnish the side of the glass with a slice of fresh orange.

Serve immediately. Enjoy!

*You can substitute *More Than Olives Traditional Aged Balsamic*