

Spiced Old Fashioned

In the world of cocktails, the Old Fashioned is the friend that never betrayed you. A standby. Tried and true, and willing to risk change once in awhile for the fun of it. This is a sturdy version for fall. For those crisp nights by the fire. And a good one to lean on when the impending deluge of family takes you down.

Ingredients:

candied clementine:

2 clementines, sliced about 1/8-inch thick, ends and seeds discarded (about 16 slices total)
2 cups water
2 cups sugar
1 cinnamon stick
1 whole clove, optional

old fashioned:

6 ice cubes
2 1/2 ounces 100-proof rye
2 dashes Angostura bitters
1 teaspoon clementine syrup
2 ounces seltzer
1 slice culatello prosciutto
1 slice candied clementine

Directions:

for the candied clementines

Place the clementine slices in a medium saucepan and add enough cold water to cover. Bring just to a boil over high heat, then remove the slices to a plate. Discard water and wash out pan. Return the pan to the stove, pour in 2 cups water, sugar, cinnamon stick and clove. Bring to a simmer over medium-high heat, stirring until sugar is dissolved. Slide in the clementine slices, lower the heat, and maintain a slow simmer for 1 hour. Using a slotted spoon, remove the clementines and arrange slices in a single layer on a parchment-lined tray (or a silicone mat). Let the fruit and syrup cool, then put the clementines in a jar, cover with the syrup, and store in the fridge. (Makes about 16 slices and 2 cups syrup.)

for the old fashioned

Put the ice cubes in a rocks glass. Pour in the rye, bitters, clementine syrup, and seltzer. Stir gently. Arrange the culatello and clementine slice on a skewer and rest over the top of the glass. Plop the clementine in the drink, and then nibble at the meat while sipping.

Total Time: 1 hour 25 minutes plus 10 minutes to prepare cocktail. Does not include cooling time for syrup.

Active Prep: 25 minutes for candied clementines only; add 5 or 10 minutes to prepare cocktail

Serves: 1

Difficulty: moderate