



Each year Drinks International releases their yearly review of the top 50 best selling classic cocktails from around the world as surveyed from 127 top tier bars in a multitude of countries. Unsurprisingly the top 2 best sellers, Old Fashioned and Negroni respectively have sat on top for the better part of a decade whilst this years 3rd place, the Whiskey Sour has soundly resided in the top 5 for just as long. All three drinks are rich in history claiming their origins from over a 100 years ago yet still ever as popular and ordered over the bar in the modern scene.

## OLD FASHIONED

Credited as arguably the world's first 'Classic Cocktail', The Old Fashioned (short for Old Fashioned Whiskey Cocktail) follows the traditional definition of cocktail laid down in 1806: "a stimulating liquor; composed of spirits of any kind, sugar, water, and bitters." Over 200 years later this drink still reigns as king of the cocktails.



- 60ML BOURBON\*
- 10ML SUGAR SYRUP
- 3 DASHES ANGOSTURA BITTERS

\*BOURBON CAN BE SUBSTITUTED FOR YOUR DARK SPIRIT OF CHOICE\*

Pour ingredients into mixing glass and stir down over ice until sufficiently diluted. Strain into rocks glass over ice. Garnish with orange peel expressing oils over glass.

## NEGRONI

When it comes to quintessential Italian drinking and the ultimate pre-dinner (or aperitivo) drink one need look no further than the Negroni. Named for notoriously rowdy Italian noble, Count Camillo Negroni. The origin of this tasty tipple stems from the Count's proclivity for a heavy drink, asking his bartender to switch out the soda in his Americano for gin leading to a much punchier sip all the way back in 1919.



- 30ML GIN
- 30ML CAMPARI
- 30ML SWEET VERMOUTH

Pour ingredients into mixing glass and stir down over ice until sufficiently diluted. Strain into rocks glass over ice. Garnish with fresh orange slice.

## WHISKEY SOUR

The first recipe for a "sour" appears in all time bar lord Jerry Thomas' 'The Bartenders Guide' way back in 1862, put simply a mixture of spirit and carefully balanced citrus and sweetener. Sometime later the addition of egg whites and a dash of bitters has lead to the famously fluffy and delicious drink sure to unite both whiskey friends and foes alike.

- 60ML BOURBON
- 30ML LEMON JUICE
- 15ML SUGAR SYRUP
- 1 EGG WHITE
- DASH OF BITTERS

Pour ingredients into cocktail shaker with ice. Shake vigorously and strain into rocks glass over ice. Garnish with your preference of orange peel or slice.

