

52nd street old fashioned cocktail recipe from Gallaghers Steakhouse



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Will Budiaman



Will Budiaman

NY Recipes Examiner

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Although the cocktail is called an old fashioned, the funny thing about it is that every bartender seems to make it a little differently — not necessarily a good thing. But, jaded fans of the cocktail can take heart: This version from the historic **Gallaghers Steakhouse** in New York City's theatre district is about as close to perfection as you can get.

Ingredients

- 3 dashes Angostura bitters
- 3 dashes Angostura orange bitters
- ½ fl oz water
- ½ fl oz Demerara syrup
- 1 fl oz Old Overholt rye
- 1 ½ fl oz Heaven Hill Bonded Bourbon
- Lemon peel and orange peel, for garnish

Directions

1. Fill a mixing glass with ice, and add all of the ingredients except for the lemon and orange peel. Stir.

2. Strain over a 2-by-2-in ice cube in a double old fashioned glass.

3. Garnish with lemon and orange peel.

Serves: 1

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