

# PB&K Old Fashioned

**Bartender:** Sean McClure

**Bar/Company:**

**Location:**

**Season:** N/A

**Ingredients:** 1 oz Karlsson's Gold Vodka  
1 oz Cognac  
.5 oz Benedictine  
1 tincture Angostura Bitters  
1 tincture Peychaud's Bitters  
1 pc Lemon Twist  
1 pc Orange Twist  
Peanut Butter Powder

**Garnish:** N/A

**Glassware:** Rocks Glass

**Preparation:** Wet half of the rim of a 13 oz. rocks glass with Benedictine. Shake off the excess Benedictine to avoid clumping on the rim and dip it into the peanut butter powder. Flick the glass to shake the excess powder off. Place the glass in a cooler to chill the glass. In a frozen mixing glass combine all liquid ingredients with equal parts cracked ice and whole hard ice. Stir the cocktail for 45 seconds. Remove the glass from the cooler and place a 2 in. hard ice cube in it. Double strain the cocktail into the glass. Spritz the cocktail with both of the twists. Make sure to release all the essential oils into the cocktail. Discard the twists.

**Notes:**

**Legal:**