

The Manipulator

Bartender: Chris Param

Bar/Company: Macallans Public House

Location: Brea, CA

Season: N/A

Ingredients: 2 oz Old Potrero Straight Rye Whiskey

1 bsp White Sugar

.5 bsp Brown Sugar

2 dash Angostura Bitters

5 drops Fig and Cinnamon Bitters

Garnish: Lemon Peel

Glassware: Double Old Fashioned Glass

Preparation: Add sugars and bitters.

Add whiskey and stir with a cinnamon stick to break down the sugars.

Add a large cube and stir for about 10 seconds.

Skin a lemon and zest into drink.

Notes: #StirCrazy Submission

Legal: