



Smokey Valley

Smoked Old Fashioned (bold, cozy, campfire-kissed)

A GBR-17 Old Fashioned that wandered through a campfire and came back better for it.

Glassware: 8–10 oz rocks glass
(or any sturdy old-fashioned glass)

Ingredients:

- 2 oz BSS GBR-17
- ¼ oz simple syrup (or maple syrup if you like it extra Ozark)
- 2 dashes aromatic bitters (Angostura-style)
- 1 dash orange bitters (optional, but mighty fine)
- Ice (one big cube preferred)
- a few chips for smoking (cherry, apple, oak, pecan)

Method:

1. Build your Old Fashioned: Stir GBR-17, syrup, and bitters with ice until chilled.
2. Pour: Strain over a big cube in a rocks glass.
3. Load the smoker: Add a few wood chips.
4. Smoke it (BSS 3–2–1):
 - 3 rounds: Smoke 8 seconds, stop. Repeat until you've done 3.
 - 2 minutes: Keep it covered and wait 2 minutes.
 - 1 lid: Cover with a mason jar lid (or any cover)
5. Gently swirl to catch the lingering smoke.
6. Uncover and enjoy.

Garnish:

Expressed orange peel (drop it in)
Optional: brandied cherry or smoked cinnamon stick

*YOU ~~NEED~~ WANT THESE BOTTLES



MISSOURI
DISTILLERS



BLACK SEA SHINES
BY THE OZARKS