



Recipe to accompany the article available at <http://tastingtable.com/everywhere/index.htm>.

Bushmills in the Afternoon

Adapted from Jackson Cannon, Eastern Standard

Makes 1 drink

1/2 slice (about 3/4-inch thick) of artisanal wheat bread

1 egg

2 ounces Bushmills Irish whiskey

1/2 ounce honey syrup (1 part honey dissolved in 1 part warm water)

1/2 ounce fresh orange juice

Dash of Reagan's Orange Bitters No. 6 (or other orange bitters)

Freshly grated cinnamon, for garnish

1. *In a glass, muddle the bread with the whiskey for 1 minute, then pass the mixture through a tea strainer into a cocktail shaker, pressing on the bread to extract all of the whiskey (you should get about 1 1/2 ounces).*
2. *Add the egg, honey syrup, orange juice and bitters and shake vigorously for 30 seconds.*
3. *Fill the shaker with ice and shake vigorously for 30 seconds to 1 minute longer, until the drink is frothy and well-chilled.*
4. *Strain into a cocktail glass and garnish with a small pinch of freshly grated cinnamon.*