

Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

Old Fashioned Know-How

Yields: 1 serving.

Demerara Syrup

- 1 cup water
- 1 cup demerara sugar

Old Fashioned Know-How

- 2 ounces Cedar Mountain “Honeymoon” Moonshine
- ½ ounce demerara syrup
- 2 to 3 dashes Angostura bitters
- 2 to 3 dashes peach bitters
- Ice (for shaking)
- Large ice cube (for serving)
- Orange twist (for garnish)

For the demerara syrup: In a small pot over medium heat combine water and sugar and stir until sugar is dissolved. Remove from heat and let cool to room temperature. Transfer to an air-tight container or squeeze bottle. Syrup will keep up to 1 week in the refrigerator.

For the cocktail: In a cocktail tin filled with ice, combine moonshine, syrup, and bitters and stir until outside of the tin is very cold. Strain into a rocks glass over a large ice cube and garnish with orange twist.



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