

# Cocktail Couture: Summer Citrus Old Fashioned

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Makes: 3-4 cocktails

Ingredients

For Lemon Thyme Simple Syrup:

- 1 cup sugar
- 1 cup still water
- 6-7 sprigs of fresh lemon thyme (if you can't find lemon thyme regular thyme is fine!)

For Cocktail:

- 1 cup Four Roses Yellow Label Bourbon
- 2 cups sparkling water
- ¼ cup (or to taste) Lemon Thyme Simple Syrup
- 6-7 dashes Angostura bitters
- 1 orange, zested into 1" wide x 2-3" long strips for garnish, and then sectioned
- 1 grapefruit, sectioned
- Thyme sprigs for garnish
- Cocktail cherries for garnish (optional)

Instructions

1. To make the lemon thyme simple syrup, add the still water and sugar to a small saucepan. Bring to a boil over medium heat, stirring constantly to dissolve the sugar.
2. Once sugar is dissolved, remove pan from heat and add the thyme sprigs. Let steep for about 1 hour. Remove thyme sprigs from the cooled syrup and discard them. Strain the mixture into an airtight container and refrigerate until ready to use.
3. To make the cocktail, cut orange and grapefruit sections into bite-sized chunks.
4. Combine the bourbon, bitters, and lemon thyme simple syrup (to taste) in a pitcher. Adjust flavors to taste and then top with sparkling water just before serving.
5. Add ice cubes to serving glasses and divide chopped citrus among them. Add an orange twist and a few thyme sprigs to each glass and then pour prepared cocktail over ice and serve immediately!