

Upgrade Your Old Fashioned With These Bartender Tips

The Old Fashioned is the most iconic classic cocktail of our time. With just three ingredients and an orange twist for garnish, it's also one of the easiest cocktails to make—or so you would think. Its simplicity leaves no room to hide mistakes, but it also allows plenty of room for experimentation. We asked 14 bartenders to reveal their secrets on how to improve the classic recipe. Here, their nine best pieces of Old Fashioned advice.

Use Big Ice

“We build the drink in a mixing glass and serve it over one large ice cube. The large ice is important because it will hold the drink at temperature without over-diluting it. We garnish with a lemon and orange twist, making sure to express the oil of each over the top of the cocktail.” — Brad Nugent, Center Bar