

Grand Salted Caramel Old Fashioned

Ingredients

2 oz Templeton Rye Whiskey
1/2 oz Salted Caramel with Grand Marnier
1 dash Bitter Truth Orange Bitters
Caramel and Sea Salt (flake or coarse style) painted glass rim

Cocktail

With a pastry brush, lightly brush the outside of an old fashioned glass half way with Grand Marnier Caramel Sauce and sprinkle lightly with sea salt. Set aside.

Measure the rye whiskey, Grand Marnier Salted Caramel and bitters into a mixing glass.

Stir with a bar spoon to incorporate the caramel.

Fill glass three-quarters with ice and stir until well chilled.

Fill prepared glass with ice, strain in drink.

Zest lemon over the top of the drink to release oils and then drop in.

How to Make Caramel

1 cup sugar
3 Tbsps. salted butter
1/2 cup heavy cream
1/2 tsp. sea salt
1/4 cup Grand Marnier

Instructions

Place sugar in a medium heavy bottom sauce pan, being sure it is in an even layer. Heat over medium-high heat, stir lightly as sugar starts to melt.

Once sugar has started to melted, move the melted sugar away from the outside of the pan with a spoon, then stop stirring and swirl pan around a bit. Keep cooking until sugar is dark amber in color.

When using a candy thermometer temp the sugar before it has all turned amber.

In order to do this you will have to tilt the pan slightly (This stage is at about 340 degrees F.)

Be careful as the sugar can go very dark quickly here and burn.

Turn the heat off and quickly whisk in the butter -- until it is incorporated.

Then add the cream and salt -- caramel will bubble up so be careful. Stir quickly to incorporate.

Then stir in the Grand Marnier.

Cool sauce. Place in a glass jar and store refrigerated for up to 3 weeks. Bring to room temperature before using.