

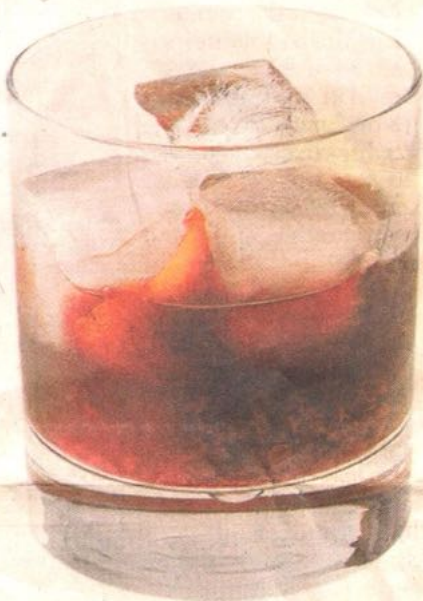
Cherry Cobbler

Makes 1 drink

Adapted from a recipe by
Cris Dehlavi, M Restaurant and Bar, Columbus,
Ohio.

- 2 Luxardo cherries
- 1 quarter-sized orange peel
- 1 ounce Michter's Real rye whiskey
- 1 ounce ruby port
- 4 to 5 drops Fee Brothers Gin Barrel-Aged Orange Bitters, or other orange bitters
- 4 to 5 drops orange flower water

Instructions: Muddle the cherries and orange peel in a short glass. Add the remaining ingredients. Fill the glass with ice, stir briefly and serve.



Craig Lee / Special to The Chronicle;
styling by Sarah Fritsche