

THE GASTROPOD OLE SMOKY

Ingredients

50ml Islay Whiskey
1tsp cherrywood
smoked sugar
1 dash homemade
smoke and spice
bitters
Cinnamon stick



When the hosts of your favourite food, science and history podcast ask you to invent a drink that's all about smoke - you have to do it. The ole smoky isn't for the faint of heart but for a smoke lover it's a journey through the many layers of flavour smoke contains.

1. Pour the sugar into the bottom of a tumbler
2. Pour the whiskey over the sugar and stir until most of the sugar is dissolved, then add the bitters
3. Add three cubes of ice and stir until all the sugar disappears and the glass goes cold
4. Place some aluminium foil over the top of the tumbler, being careful because you'll need to be able to take it off
5. Peel off a single layer of the cinnamon stick and poke a piece through the aluminium foil so that it is half above the foil and half below
6. Remove the foil and set fire to the section of cinnamon that will be in the glass then blow it out, leaving it glowing
7. Place the foil back over the drink and only remove again just before serving