

Wild Turkey in Heat



This cocktail is a bourbon and orange sour with the almond sweetness of the orgeat and the kick of habanero. The name originated during a family ski trip to Steamboat Springs a number of years ago. We would always eat at the Tugboat Saloon on our first night and, so, cold and tired, I spotted a bottle of Wild Turkey behind the bar. I asked the waitress if they had Wild Turkey 101. She replied, "Yes." To which I said, "I'll have that neat." She then repeated my order, "A Wild Turkey neat." Now, from the other end of the table, with great incredulity, our teenage daughter asked: "What's a Wild Turkey in Heat?"

- 2 oz. Wild Turkey 101
- 2 $\frac{1}{2}$ oz. Orange juice
- $\frac{3}{4}$ oz. Lemon juice
- $\frac{1}{4}$ oz. [orgeat](#)
- $\frac{1}{4}$ oz. simple syrup
- 2 dashes habanero bitters or habanero shrub

1. Chill a Double Old Fashioned glass with ice and water
2. Add all ingredients to shaker and shake with ice
3. Add unstrained to chilled Double Old Fashioned

Cheers!

