

2021
Cayuse
Holiday
Cookbook

Introduction

Second edition! Thank you everyone for participating. I'm glad that by sharing last year's edition it sparked interest in putting together a second edition.

I love seeing us all come together to make something that can be shared with others during the most wonderful time of the year!

-Teila Thomsen

People Operations Coordinator

RECIPE

Ana Hagedorf's Vegan Cheese Ball



Ready in **6 hours**

Serves **plenty of people as an appetizer**

Vegan

Ingredients

- 1 1/2 cups raw cashew pieces, soaked in purified water for 4-6 hours
- 2 packed tablespoons dry pack sun dried tomatoes, snipped into small pieces with kitchen scissors then soaked in the purified water with the cashews.
Note: Use fresh, bright red sundried tomatoes for best results.
- 1/4 cup nutritional yeast
- 1 tablespoon dry sherry (optional)
- 1 heaped tablespoon mellow white miso
- 1 tablespoon raw apple cider vinegar
- 1 teaspoon sea salt
- 1 teaspoon onion powder
- 1/2 teaspoon dry ground mustard powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon turmeric
- dash cayenne
- 1/2 cup organic unrefined coconut oil

Preparation

1. Pour the soaking water off the cashews and sun-dried tomatoes and then rinse them with fresh purified water. Drain well.
2. Place the cashews and the tomatoes in a food processor or high-speed blender and pulse until they start to form a paste, scraping down the sides as necessary.
3. Add all of the seasonings and pulse until thoroughly combined. Add the coconut oil. Blend or process until the mixture is completely smooth, scraping down the sides occasionally. This process takes up to 10 minutes in a food processor and a few minutes in a power blender. Scrape the soft cheese into a container.
4. Cover and refrigerate for 4-6 hours or until the cheese is quite firm. Scrape the cheese out of the container and place onto a clean surface. With your hands, form the cheese into a ball.
5. Topping ideas: Sliced almonds or other nuts, sesame seeds, paprika or your favorite spice mixture.

RECIPE

Heather Levi's Deviled Eggs



Ready in **45 minutes**

Serves **8 people**

Ingredients

- 1/4 tsp Tabasco sauce
- 1 cup mayonnaise (or Miracle Whip)
- 1 1/2 tbsp curry powder
- 2 tbsp Dijon (or yellow) mustard
- Paprika to taste
- 12 hard boiled eggs

Preparation

1. Grab out your Instant Pot!
2. In an instant pot, place your eggs in the instant pot covered with water? I use the 5, 5, 5 method
 - - 5 min pressure cook on high
 - - 5 min pressure release
 - - 5 min ice bath
3. Remove yolk from egg white
4. Combine all ingredients with egg yolk (with fork or blender)
5. Put yolk mixture back in egg white
6. Sprinkle with paprika & serve

RECIPE

Sarah Pratt's Kale and Golden Beet Salad



This is a salad I am always requested to bring to potlucks. Even people that don't like kale or beets have told me they like this salad.

Ready in **30 minutes (including 15 minute rest)**

Serves: Makes approximately 8 cups of salad

Vegan

Ingredients

For the salad

- 1 large bunch kale, de-stemmed and chopped into bite sized pieces
- 4 green onions, white and light green parts, sliced thin
- ½ bell pepper, diced (any color will work but I like to use red for the color variety)

- 2 cups golden beets, peeled and grated (approx. 2 medium beets)
- 2 medium carrots, peeled and grated

For the dressing

- ¼ cup extra-virgin olive oil
- ¼ apple cider vinegar
- 3 tbsp tamari
- 3 tbsp tahini
- 2 cloves garlic, minced
- ¼ tsp oregano (dried)
- ¼ tsp basil (dried)

Preparation

1. Add kale, green onions and bell pepper to a large serving bowl
2. Grate beets and carrots by hand or using a food processor
3. Add grated vegetables to kale mixture
4. Add all dressing ingredients to a small jar with a tight fitting lid and shake vigorously to combine.
5. Pour dressing over salad and mix to thoroughly coat the salad.
6. Let stand 15-20 minutes before serving to allow the kale to soften slightly.

Tips

Golden beets are a little sweeter and less “earthy” tasting than regular beets. If you can't find golden beets you can use regular beets but the beet flavor will be stronger and they will give the whole salad a red hue.

If the tahini has been refrigerated, let it come to room temperature so that it is easier to blend in the dressing. Alternatively, you can use an immersion/stick blender to mix the dressing if the tahini is cold and more stiff.

RECIPE

Sarah Josway's Sprouts of Joy



Ready in ~45 min

Serves 4 (unless you love b-sprouts as much as I do, in which case it serves 2)

Ingredients

- 1/2 cup pecans
- 2 1/2 pounds brussels sprouts
- 1/4 cup extra-virgin olive oil
- Salt
- Freshly ground pepper
- 1 Hass avocado, diced
- 1 teaspoon chopped thyme
- 2 tablespoons balsamic vinegar

Preparation

1. Preheat the oven to 400°. Spread the pecans on a baking sheet and bake for 5 minutes, until fragrant and toasted. Let cool and then coarsely chop.
2. In a large mixing bowl, toss the brussels sprouts with the olive oil. Season with salt and pepper. Spread on 2 large rimmed baking sheets and roast in the oven for ~20 minutes, until tender and nicely crisped. Rotate the baking sheets halfway through roasting and give them a good stir to mix them around.
3. In a large bowl, toss the brussels sprouts with the pecans, avocado and thyme. Season with salt and pepper as needed. Drizzle with the vinegar and ENJOY!

Recipe Adapted by: Sprout the Joy (From Food & Wine Magazine)

RECIPE

Teila's Family Chicken Noodle Soup



Ready in 1 hour 30 minutes

Serves 8 people

Ingredients

Noodles

- 4-6 eggs
- Flour
- ¼ tsp salt

Soup

- 1 large onion
- 4 carrots sliced
- 3 celery stalks chopped

- Chopped cooked chicken or chicken/turkey carcass
- Chicken bullion to taste
- Salt and pepper
- Parsley

Preparation

1. In a bowl beat the eggs and add ¼ teaspoon of salt.
2. Add just enough flour to make stiff dough.
3. Turn onto a floured surface and knead just a few times.
4. Transfer dough to wax paper using a rolling pin to roll up the dough.
5. Allow to dry for 15 minutes
6. Flip dough and cut into thin strips with a pizza cutter. Allow to continue to dry as you make the soup.
7. In a big pot boil the carcass till the meat falls off or is easy to pick off.
8. Pull the bones out and set aside to cool enough to handle
9. Add vegetables to the liquid along with salt, and pepper. Simmer until tender. Add meat into the pot.
10. Bring to a boil adding the noodles a handful at a time.
11. Add parsley and simmer until noodles are cooked.

Tips

The best results are achieved by boiling a leftover chicken or turkey carcass to get the flavor from the bones. But you can also make this soup by using frozen chicken breasts and even canned (no bones to pick!)

RECIPE

Ruthie Sanderson's Gobble-Good Turkey Casserole



My daughter, who just turned 30 this month, made me this turkey when she was in Kindergarten. I still make this casserole every year with leftover turkey, and have this paper turkey there to help!

Ingredients

- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 pkg. dry onion soup mix
- 1 cup rice
- 1 ½ cups milk
- 2 or 3 cups leftover turkey

Preparation

1. Preheat oven to 350 degrees
2. Combine all ingredients in a large casserole dish
3. Bake covered for 45 minutes
4. Serve warm and enjoy!

Tips

If you choose to pre-cook the rice, the casserole cooks much faster and covering it is optional.

RECIPE

Leann MacMillan's Mac n 5-Cheese



Prep **30 minutes**, Bake **20 mins**
Serves **8-10 people**

Ingredients

Noodles

- 2 cups dry macaroni, shells or bowtie

Cheese sauce

- ¼ cup butter
- 2 ½ Tablespoons flour
- ¼ teaspoon nutmeg (optional)
- ¼-½ teaspoon garlic powder (optional)
- 3 cups milk
- 3-4 cups of your favorite cheeses, I like
 - 1 ½ cups cheddar, grated
 - ½-1 cup brie, rinds removed, diced
 - ½ cup parmesan, grated
 - ½ cup manchego, grated
 - ½ cup gruyere, grated

Topping

- 2 Tablespoons butter

- optional spices: paprika, nutmeg, garlic
- ¼ cup breadcrumbs, panko or plain
- ¼ cup finely shaved parmesan and/or manchego

Preparation

1. **Preheat the oven** 400 degrees.
2. **Cook pasta** per instructions on package, strain, and pour into a 9x13 baking pan.
3. **Make cheese sauce:** In a medium saucepan, melt the ¼ cup butter on low heat, then slowly stir in flour to a smooth paste. Stir in optional nutmeg and garlic powder. Add ¼ cup milk, stirring until mixed. Add ¾ cup milk, stirring, then add remaining milk. Starting with the heavier cheeses like brie and parmesan, add all the cheeses stirring constantly until fully melted.
5. **Pour cheese sauce** into pasta in the baking pan and stir evenly.
4. **Prepare topping:** melt 2 Tablespoons of butter, add optional paprika, nutmeg and garlic powder. Add breadcrumbs until mixed and slightly browned. Spread over pasta and cheese sauce. Sprinkle finely shaved cheeses over the top.
5. **Bake at 400 degrees** 15-20 mins until brown on top.

Tips

Freezes well, either before or after baking

Variations

- Simplest cheese flavor: 2 ½ cups cheddar, ½ cup parmesan, ½ cup brie
- More cheese flavor: blue cheese
- More spice in sauce: fresh garlic, ground pepper, cayenne, jalapeno, cinnamon, etc
- Protein/flavor: add to cooked pasta and stir evenly before pouring cheese sauce: ½ to 1 cup crumbled smoked salmon, seafood, tofu, bacon, pancetta, etc.

RECIPE

Emily Yeoman's Matzo Roca



Ready in **75 minutes**

Serves **12 people**

Ingredients

- Box of Saltine crackers or matzo crackers
- 2 sticks (1 cup) butter
- 1 cup firmly packed dark brown sugar
- 1 (12-ounce) bag semi-sweet chocolate chips
- 1/2 teaspoon sea salt flakes or kosher salt

- Any extra candies or nuts for the topping
- Crushed candy canes are amazing with this

Preparation

1. Preheat the oven to 350°F.
2. Line a rimmed baking sheet with heavy duty aluminum foil.
3. Cover the baking sheet with the crackers, cutting and piecing them together as necessary to fill the entire pan.
4. Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- the toffee will be very hot!) Immediately pour the toffee over the crackers and spread into an even layer with a spatula.
5. Bake for 8-10 minutes, or until the toffee topping is crackling and bubbling.
6. Remove the pan from the oven and place on the cooling rack.
7. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use a spatula to spread the chocolate into an even layer.
8. Sprinkle it with the sea salt and any extra toppings you want.
9. Refrigerate until the chocolate is firm, about 45 minutes.
10. Peel foil off and break into pieces.

RECIPE

Reena Clements' Apple Crumb Tart



Prep Time: **30 minutes**

Cook Time: **40 minutes**

Serves **8 people**

Ingredients

- 4 medium tart apples, peeled and sliced $\frac{1}{4}$ inch thick
- 3 tbsp flour
- $\frac{2}{3}$ cup granulated sugar

- $\frac{1}{2}$ tsp ground cinnamon
- 1 9-inch graham cracker pie shell

Crumb Topping

- $\frac{1}{2}$ cup rolled oats
- 6 tbsp flour
- $\frac{1}{2}$ cup packed light brown sugar
- 3 tbsp butter, melted

Preparation

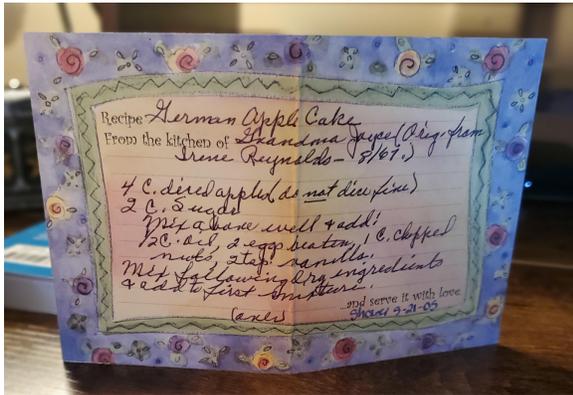
1. Preheat oven to 375
2. To prepare the filling: toss the apples with flour in a large bowl. Stir in sugar and cinnamon. Spoon filling into pie shell
3. To prepare the topping: Combine oats, flour, brown sugar in a medium bowl. Add butter, crumble mixture with fingers or spoon. Sprinkle topping evenly over apples.
4. Bake until topping is golden and apples are tender, about 40 minutes
5. Serve with whipped cream or ice cream

Tips

- Make the recipe vegan by using vegan butter of choice.
- For a fun twist, use any pink-fleshed apple variety that you can find! (as pictured!)
- Recipe can be made-ahead and keeps well in the fridge for 1-2 weeks

RECIPE

Grammy Joyce's German Apple Cake



Ready in **75 minutes**

Serves **8 people**

Ingredients

- 4c diced apples - do not chop fine (Granny Smith work best)
- 2c sugar
- 1/2c oil
- 2 eggs - beaten
- 1c chopped nuts (Grammy doesn't specify what kind of nuts ... but, like, love yourself enough to not put nuts in this cake)
- 2tsp vanilla
- 2c flour
- 2tsp cinnamon

- 2tsp baking soda
- 1tsp salt

Preparation

1. Preheat oven to 350 degrees
2. Mix together apples and sugar
3. Add oil, eggs, chopped nuts and vanilla
4. In a separate bowl, combine the dry ingredients.
5. Add the dry ingredients to the wet ingredients and fold gently to combine.
6. Pour the batter into a greased 9x13 pan
7. Bake for an hour or until until a toothpick inserted into the center comes out clean or with just a few crumbs
8. Let cool then dust with powdered sugar, or top with whipped cream, or ice cream.

Tips

If you want to eat this in Grammy Joyce style, pair this cake with a strong cup of black coffee and a good friend/relative to chat with

Submitted by Kelly Morgan - Originally from her best friend, Irene Reynolds, who gave her this recipe in August of 1967. Underlines are Grammy's, parenthetical notes are mine

RECIPE

Dee Salmon's Sour Cream Coffee Cake



Ready in **90 minutes**

Serves **10 people**

Ingredients

Topping

- ½ cup nuts
- ½ cup sugar
- 1Tbs. Ground cinnamon

Cake

- ½ cup butter
- 1 tsp. vanilla extract
- 2 eggs
- 1 cup sour cream
- 1 ½ cups flour
- 1 ½ tsp baking powder

- 1 tsp baking soda
- ½ tsp salt

Preparation

1. Preheat oven to 350 degrees
2. Grease 9 inch springform pan or tub pan.
3. Mix topping ingredients and set aside.
4. Mix butter, sugar, and vanilla with an electric mixer. Add eggs and sour cream and then flour, baking soda and salt.
5. Pour ½ of the batter in the pan.
6. Sprinkle ½ topping over the batter in the pan.
7. Pour remaining batter over the topping.
8. Sprinkle remaining topping on top of the batter.
9. Bake for 45 minutes in a 350 degree preheated oven.

Tips

Enjoy with a cup of tea or coffee!

RECIPE

Leann MacMillan's Apple-Almond Cake



Prep **40 mins**, Bake **70 minutes**
Serves **10-12 people**
Not GF, DF, V, SF, Veg etc. Calories: A TON!

Ingredients

4 medium apples, (1 3/4 pounds)
1 lemon, zested and juiced
8 ounces almond paste, grated
3/4 cup sugar
1/2 teaspoon salt
14 tablespoons unsalted butter, melted, cooled
1 teaspoons almond extract
4 large eggs, at room temperature
1 cup, 3 tablespoons flour
9 tablespoons cornstarch
2 teaspoons aluminum free baking powder
1/2 cup sliced almonds
1/4 cup apricot jam, strained if lumpy

Preparation

1. Butter a 10-inch springform pan and line the

bottom with parchment paper.

2. Peel and core the apples. Divide the lemon juice into two separate bowls. Slice two of the peeled and cored apples into 1/2-inch slices, and toss the apple slices in one bowl of lemon juice. Dice the other two apples into 1/3-inch cubes. Toss in the other bowl of lemon juice.

3. Preheat the oven to 350°F.

4. Using a grater with large holes, grate the almond paste into the bowl of a stand mixer fitted with the paddle attachment. Add the sugar and salt and mix until the almond paste is finely broken up.

5. Add the melted butter, almond extract, and lemon zest, and continue mixing until smooth. Add the eggs one at a time, stopping the mixer and scraping down the sides of the bowl after each addition.

6. Whisk together the flour, cornstarch and baking powder in a small bowl. Stir the dry ingredients into the almond batter mixture by hand, then fold in the diced apples, along with any lemon juice in the bowl.

7. Scrape the batter into the prepared pan and smooth the top. Place the sliced apples in concentric circles on top of the batter, pressing them in very lightly.

8. Sprinkle sliced almonds on top of the apples.

9. Bake the cake until the top is golden brown and a toothpick inserted into the center comes out clean, about 1 hour and 10 minutes.

10. Remove the cake from the oven. Warm the apricot jam in a small saucepan and brush it over the top while the cake is hot. Let the cake cool completely, then run a knife around the inside of the cake pan to release the cake, and remove the sides of the cake pan.

Tips

Can be kept at room temperature 3 days

Does not freeze well

Goes well with whipped cream lightly spiced with cinnamon or cognac or vanilla or cinnamon ice cream

RECIPE

Ruthie Sanderson's Sour Cream Pound Cake



A soft, moist, and buttery cake - delish!

Ingredients

- 1 Cup real butter (no substitutions)
- 3 Cups granulated sugar
- 6 large eggs, room temperature
- 1 cup (8 ozs.) sour cream
- ½ tsp. salt
- 1 tsp. baking powder
- 3 Cups all-purpose flour

- 1 Tbsp. vanilla extract
- Powdered sugar for topping

Preparation

1. Preheat oven to 350 degrees
2. Spray a 10-cup bundt pan with non-stick spray
3. Cream butter and sugar with mixer until fluffy
4. Add eggs one at a time, beating in each one before adding the next
5. Stir in sour cream
6. Stir together flour, salt, & baking powder in a small bowl, then add to the batter, ½ cup at a time
7. Stir in vanilla
8. Spoon batter into pan
9. Bake at 350 degrees for 90 minutes.
10. Cool on wire rack and invert to cake pan within 20 minutes to cool completely
11. Sprinkle with powdered sugar, if desired

Tips

Start testing the cake for doneness at 75 minutes, as ovens vary. Insert pick in center of cake - it's done when dry crumbs or no crumbs stick to it. Serve with fresh fruit and whipped cream.

RECIPE

Jennifer Wood's Maple Pecan Pie



Ready in **About 2 hours**

Serves **1-8 people**

Calories **You're kidding, right?**

Ingredients

Pie Filling

- 3 eggs
- ½ cup grade B maple-syrup
- ½ cup squash sugar
- ¼ cup cane sugar
- ½ tsp. vanilla extract
- ½ cup melted butter
- ¾ cup chopped pecans
- ¼ cup black walnuts if you can find them
- ½ cup pecan halves
- Your favorite 9" pie crust

Squash Sugar

- 10 lbs Butternut Squash
- 2 Gallons Water
- Cheesecloth
 - Peel, clean, and chop squash
 - Boil until well cooked
 - Remove squash from water; **save water and set aside**
 - With a cheesecloth, remove as much water from squash pulp as you can; **Save water, discard squash pulp**
 - Boil squash water until the consistency of maple syrup

Preparation

1. Prepare squash sugar as described above.
2. Preheat the oven to 375 degrees
3. Cream together butter and sugar..
4. Add eggs, one at a time, beating well after each addition.
5. Add maple and squash syrups, and vanilla; beat well.
6. Pour mixture into pie shell.
7. Arrange pecan halves on top.
8. Bake at 350 degrees for 45 minutes or until filling is set.
9. Cool on rack.

Tips

Cook in the middle rack to avoid scorching the pecans.

You can cook the squash down a little harder if you want to add less cane sugar.

My grandpa used to add a little brandy before baking (but, he wasn't cooking with squash).

RECIPE

Ed Calimag's German Chocolate Cake Cookies



Ready in **30 minutes (20 min prep, 10 min bake)**

Yields **3 dozen cookies**

Ingredients

- 2 sticks of softened unsalted butter
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 tsp vanilla extract
- 2 large eggs, beaten
- 2 ¼ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup semisweet chocolate chips
- 1 cup shredded sweetened coconut

- 1 cup chopped pecans

Preparation

1. Preheat the oven to 375 degrees.
2. Spray baking sheets with cooking spray.
3. In a stand mixer or large bowl using a hand mixer, blend the butter, sugars, vanilla, and eggs.
4. In a separate bowl, stir together the flour, cocoa powder, baking soda, and salt.
5. Gradually add the flour mixture into the butter mixture and blend until combined.
6. Gradually add chocolate chips, coconut, and pecans. Mix with a wooden spoon.
7. Drop the dough by tablespoonfuls onto the prepared baking sheets (usually 12 cookies per sheet) and bake for 8-10 minutes.
8. Cool on a baking rack.

Tips

- Don't try to blend in the chocolate chips, coconut, and pecans with your mixer. It will be too thick. A wooden spoon works best.
- If possible, measure out your ingredients by weight (this applies for *any* baking). For instance, 1 cup of flour = 120 grams or 4.2 oz. Here is a great link - [Measurement Conversions for Baking](#) .
- For cookie baking, I recommend investing in cookie scoops and silpat liners. No cooking spray required with silpat and clean-up is easy.

RECIPE

Heather Levi's Peppermint Mocha Frappe



Serves **2 people**

Ingredients

- 2 cups nonfat milk (or substitute)
- 1 packet instant coffee (optional)
- 1 tsp unsweetened cocoa powder
- 1/4 tsp mint extract
- 1/2 tsp vanilla extract
- 1 packet stevia or sweetener
- whipped topping
- chocolate syrup

Preparation

1. Combine all ingredients in a bowl and mix
2. Place bowl in freezer
3. Remove bowl when mostly frozen and let thaw for a few minutes
4. Put in blender until thoroughly blended
5. Pour in glass and top with whipped topping and chocolate

RECIPE

Reena Clements' Homemade Eggnog



Ready in **10 minutes**

Serves **2-4 people**

Ingredients

- 2 eggs
- 3 oz/90 ml superfine/baker's sugar (not granulated or powdered)
- 2 oz/60 ml spiced rum
- 2 oz/60 ml nocino
- 6 oz/180 ml whole milk
- 4 oz/120 ml heavy cream
- Nutmeg (fresh or store-bought ground)

Preparation

1. Put eggs in blender and blend on low for 1 minute
2. Add sugar to blender and blend on low for 1 minute
3. Add alcohol and dairy, blend on low-medium until combined
4. Pour into wine glasses or glass of choice, and put nutmeg on top either by grating fresh nutmeg or shaking some in from the spice jar

Tips

- This recipe can be made-ahead and chilled until ready to serve
- Depending on how much you like as a serving size, the base recipe can serve 2-4 people. It can easily be scaled up to serve more.
- Omit the alcohol and use 8oz milk/6oz cream instead
- Omit the dairy and use nut/soy/coconut milk of choice instead. This can be done by using 10 oz of "milk", or splitting between 6 oz of "milk" and 4 oz of a non-dairy creamer. I recommend oat-based for the creamiest option, the recipe will come out great with anything you choose.
- Play around with what alcohol you like to use, it will greatly impact the ending flavor! Use two kinds, or 4oz of one kind. Good-quality nocino gives a great spiced holiday flavor. You can also use Stroopwafel liqueur for something sweeter, or 4oz rum only for something lighter.

Adapted from Jeffrey Morgenthaler's Eggnog Base Recipe

RECIPE

Tom Chatkupt's Maple Old Fashioned



This classic whiskey cocktail is great all times of year, but is especially good as cooler weather sets in, the leaves turn gold, and the nights get shorter. The old fashioned can be made with any kind of whiskey, but I prefer a good quality bourbon for a smoother and slightly sweeter cocktail. My old fashioned is all about complex aromas and flavors, which is why I use maple syrup instead of sugar, and why I make sure to release the oils in the orange peel before I add it to the drink. Hence, the orange is not just a garnish, it becomes a key ingredient. The result is a strong, intense drink that is perfect for sipping by the fire. Enjoy!

Ingredients

- Maple syrup
- Angostura bitters
- Bourbon whiskey
- Ice (one large cube or sphere if you have one, 2-4 smaller cubes otherwise)
- 1 orange
- 1 maraschino cherry

Preparation

1. Add 2 tsp (10 ml) maple syrup to a whiskey glass.
2. Add 3 dashes of Angostura bitters.
3. Pour in 3 oz (90 ml) bourbon. Mix gently.
4. Add ice.
5. Use a peeler to shave a large, wide strip of zest with a little bit of rind from the orange.
6. Gently bend the orange peel back and forth. Add it to the glass.
7. Stir gently, then add the maraschino cherry.

Tips

- Don't skim on the bourbon! Choose a good quality whiskey that is worthy of sipping, but won't be wasted in a cocktail.
- Some old fashioned recipes call for adding water to the cocktail. Don't. Your friends will thank you.
- Be generous with the orange. Be sure to release the oils in the skin before adding it to the drink.