**Brandy Old Fashioned Cocktail & Bacon Grissini Sticks**

Recipe: Melissa Schenker/Foodie for Two (adapted from Kurt Bergman recipe)

Serves two foodies

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**Brandy Old-Fashioned – makes one drink**

**Ingredients:**
- 1 sugar cube, or 1 teaspoon sugar
- 4 dashes bitters
- Sprite
- 1 cherry (pitted Bing or organic maraschino)
- 1 ½ ounces Brandy
- Ice
- Orange slice – garnish

**Directions:**

In a cocktail glass add the sugar cube (or sugar) and bitters. Add a splash of Sprite and the cherry and muddle until the cherry is slightly mashed and the sugar is dissolved. Add the brandy, the ice and top off with Sprite. Garnish with an orange slice, or a “flag”: an orange slice skewered with a cherry in the middle. Repeat process for two cocktails.

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**Bacon Grissini Sticks**

**Ingredients:**

- Sugar Mixture:
  - 1/3 cup brown sugar
  - ¼ teaspoon salt
  - 1/8 teaspoon pepper
  - 1/8 teaspoon cayenne pepper
  - 1/8 teaspoon chipotle pepper powder

- Grissini Sticks:
  - 8 pieces of thinly sliced bacon, cut off about 2” (a quarter) from end of bacon
  - 8 Grissini bread sticks (thin)

**Directions:**

Heat oven to 375 degrees F and line a sheet pan with parchment paper (this keeps the grease off the breadstick ends and helps contain the mess).

**Sugar Mixture:**

Add all ingredients to a small shallow pan that is longer than your breadsticks. Mix well and set aside. Cover with plastic wrap until grissini sticks are ready so the sugar stays moist.

**Grissini Sticks:**

Starting at the top of the stick, place one end of the bacon piece and hold with your fingertips. With your other hand, start rolling the bacon around and down the bread stick. The breadsticks break easily and it takes some practice so go slow and gentle. Keep slight tension on the bacon piece while wrapping. It’s helpful to have a few extra bread sticks on hand. When finished, place the wrapped breadstick on the sheet pan and continue wrapping the rest.

Cook for 18 minutes, turning sheet pan 180 degrees halfway through the cooking process, until the bacon is just starting to firm up and get a little golden.

Using metal tongs, roll the grissini sticks in the grease to make sure the sugar has something to stick to. Transfer two sticks at a time to the sugar mixture and gently toss to well coat the bacon. Place back on the sheet pan and coat the remaining sticks.

Return sheet pan to the oven and cook the grissini for another 8 to 10 minutes until bacon is golden and crispy. Let cool about 10 minutes and serve.

(Grissini sticks can be made up to one day ahead: Cook as directed, transfer to airtight container and refrigerate. Reheat at 375 degrees F on sheet pan with clean parchment paper for 10 minutes.)

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_Eat well and share the love!
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