

MAPLE MINT OLD FASHIONED



TOOLS

Mixing Beaker, Measurement Tools, Bar Spoon, Knife or Peeler, Rocks Glass, Julep Strainer (optional)

INGREDIENTS

- 1.5oz Whiskey
- 0.25oz Maple Mint Syrup
- 4 Dashes Bitters
- Garnish: Lemon Swath
- 2 Cups Ice

INSTRUCTIONS

1. Add whiskey, syrup, and bitters to a mixing beaker.
2. Add ice and stir for 20 seconds.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with lemon swath after expressing over drink.

VARIATION

MAPLE MINT HIGHBALL

INGREDIENTS

- 1.5oz Whiskey
- 0.25oz Maple Mint Syrup
- 2oz Ginger Beer
- Garnish: Lemon Swath
- 2 Cups Ice

INSTRUCTIONS

1. In a collins glass full of ice, add syrup and whiskey.
2. Top with ginger beer.
3. Garnish with lemon swath after expressing over drink.

MOCKTAIL VARIATION

1OZ STILL WATER
0.25OZ MAPLE MINT SYRUP
4 DASHES ORANGE BITTERS
GARNISH: LEMON SWATH

MOCKTAIL VARIATION

1OZ STILL WATER
0.25OZ MAPLE MINT SYRUP
2OZ GINGER BEER
GARNISH: LEMON SWATH