

OLD FASHIONED

INGREDIENTS:

- Dried Cranberries
- Dried Oranges
- Dried Cherries
- Vanilla Bean
- Bitters infused Sugar Cubes
- Dehydrated Rosemary

DIRECTIONS:

- **Divide:** Set aside ½ of the sugar cubes for a second pour.
- **Submerge:** Pour liquor into jar, covering contents. Leave one inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture.
- **Enjoy!**

RECOMMENDED LIQUOR:

Vodka
Bourbon

Double pour by using remaining sugar cubes and the reserved mixture; repeat the process a second time. Makes 8-16 drinks.

GARNISH OPTIONS:

Orange Peel or Twist
Cherries
Cranberries
Sprig Rosemary

TO SERVE:

As a cocktail:
1 ½ oz or 1 shot on the rocks and/or soda water, if desired.

As a poinsettia:
1 ½ oz or 1 shot of infused liquor,
4 Tbs of 100% real cranberry juice, 6 Tbs of champagne, brut or sparkling wine.