



FINCH + FENNEL

Old Fashioned Cocktail

PREP TIME: 5 minutes

YIELDS: 1 Serving

INGREDIENTS:

1 Sugar Cube

Juice from 1 Orange

2 oz Bourbon

¼ tsp Bitters

Zest from 1 Orange (optional)

1 tsp F+F Small Batch Vermont Maple Syrup

1 Amaretto Cherry, for garnish (optional)



DIRECTIONS:

1. In a cocktail shaker, muddle a sugar cube with the juice from the orange until mostly dissolved.
2. Add bourbon & bitters. Add orange zest (optional).
3. Add 1 teaspoon of F+F Small Batch Vermont Maple Syrup & shake until combined.
4. Strain and pour into whiskey glass, over a large ice cube. Add cherry, if desired, and serve!

Enjoy!

