



Christmas Horchata

INGREDIENTS

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| 2-8 oz Christmas Bourbon | 1 teaspoon Ground Nutmeg |
| 1 cup uncooked long-grain white rice | 1 1/2 teaspoons Clove |
| 1/3 cup Akron Honey Bourbon | 1 1/2 teaspoons Ground Cinnamon |
| Barrel Honey | 4 cups Whole Milk |
| 2 teaspoons Vanilla Extract | |

RECIPE INSTRUCTIONS

1. Combine the rice and 2 1/2 cups of steaming hot water in a large bowl. Soak at room temperature for 2 hours, the rice will not be completely soft, this is OK. Alternately, you can use room temp water and soak for 8 hours or overnight.
2. Pour the rice and water into a blender. Blend until creamy, 2 to 4 minutes. Add the honey, vanilla extract, nutmeg, cinnamon, and a pinch of salt. Blend until combined.
3. Pour the mixture into a large pitcher or jar. Add the milk and stir to combine. Chill until ready to serve. Stir well before serving.
4. To serve, rim each glass with cinnamon sugar if desired. Fill glasses with ice. Add the horchata, then pour over the coffee, using an amount to your liking. Add the Christmas Bourbon and stir to combine. Sprinkle with cinnamon. Enjoy!