



Sage & Honey

HONEY SAGE SIMPLE SYRUP INGREDIENTS

- | | |
|--|----------------------|
| 1/2 cup of Akron Honey Bourbon Barrel- Honey | 1 cup of water |
| | 10 fresh sage leaves |

HONEY SAGE SYRUP INSTRUCTIONS

1. Bring ingredients to a boil over medium-high heat and reduce to low and simmer for three minutes.
2. Turn off the heat and let the syrup cool.

SAGE & HONEY INGREDIENTS

- | | |
|-----------------------------|-----------------------------------|
| 2-3 oz Black Cherry Bourbon | 2 Dashes of Lemon Bitters |
| 3 tbsp Honey Sage Syrup | 1-2 fresh sage leaves for garnish |

SAGE & HONEY INSTRUCTIONS

1. Stir bourbon, cooled syrup, and lemon bitters in a mixing glass. Fill a lowball glass with ice and pour the mix over ice.
2. Garnish with a fresh sage leaf.
3. For a sweeter taste, add more honey sage syrup.