



Bourbon World Traveler

SIMPLE SYRUP INGREDIENTS

1 cup Water	1 tbsp Dutch-processed cocoa
1/2 cup Demerara Sugar	1 tbsp Five Spice
1/2 cup Coconut Sugar	

SIMPLE SYRUP INSTRUCTIONS

1. In a saucepan over medium heat bring all the ingredients to a boil and turn down the heat to a simmer stirring occasionally until the sugars are dissolved and all ingredients are incorporated.
2. Let cool and strain with a cheesecloth or a fine strainer.
3. Store bottled and refrigerated for up to one week.

COCKTAIL INGREDIENTS

2 oz Black Cherry Wood Bourbon	Frozen Raspberries
1 oz Cocoa and 5 Spice Simple Syrup	Ginger Beer

COCKTAIL INSTRUCTIONS

1. In a cocktail tin combine Bourbon, simple syrup, and 5-8 raspberries.
2. Muddle lightly and add ice. Shake vigorously.
3. Strain into a cocktail glass with ice. Top with Ginger Beer or Bold Ginger Ale. Garnish with more raspberries.