



Bourbon S'mores

COCKTAIL INGREDIENTS

2 oz Black Reserve Bourbon	Graham Crackers
1 oz Dark Creme de Cocoa	Marshmallows
1/2 oz Toasted Marshmallow Syrup	Dark Chocolate
2 dashes Toasted Almond Bitters	

COCKTAIL INSTRUCTIONS

1. Melt some dark chocolate on a plate or shallow dish. Crush graham crackers and place on a second shallow dish. Rim the glass with melted chocolate then dip into the cracker crumbs.
2. Put glasses into the refrigerator or freezer to harden the chocolate.
3. In a cocktail tin, combine Black Reserve, Creme de Cocoa, Toasted Marshmallow Syrup, and bitters with ice and shake or stir to chill to temperature.
4. Roast a few marshmallows.
5. Pour chilled cocktail over a large ice cube and garnish with roasted marshmallows.