SPIRITED SNOWBIRDS TASTING: A THANKSGIVING POUR

Bourbon, Spice & Everything Nice

Welcome to Spirited Snowbirds!

This is a free cocktail tasting. Tonight we're trying bourbon cocktails for Thanksgiving, talking a little about how they're made, and giving you the recipes so you can make your favorites at home. Each recipe makes one full drink, which we split four ways. Even so, tasting everything adds up to roughly three to four standard drinks. Pace yourself, drink some water, eat something, and skip anything you like. Please don't drive afterward, golf carts included. **Some drinks contain dairy, nut flavoring, citrus, or honey, so ask before tasting if you have an allergy.**

1. Caramel Apple Fire RETURNING FAVORITE

The lesson: A crowd favorite from our Harvest Sips tasting. Two whiskeys work together: cinnamon whiskey brings sweet heat and bourbon adds depth.

- 1 1/2 oz cinnamon whiskey (we use Fireball)
- 1 oz bourbon
- 2 1/2 oz apple cider
- 1/2 oz caramel syrup or sauce
- About 1/2 oz cream

How: Shake everything hard with ice to blend in the caramel and cream. Strain over fresh ice. **Contains dairy.**

2. Apple Cider Sour: Vodka vs. Bourbon

The lesson: Same sour, two spirits, poured blind into cups A and B. Vodka mostly adds strength. Bourbon brings vanilla, caramel, and oak. Can you tell which is which?

Make one of each:

- 2 1/4 oz vodka or bourbon
- 2 1/4 oz apple cider (2 1/2 oz with vodka)
- 3/4 oz lemon juice
- 3/4 oz cinnamon syrup

How: Shake with ice about 15 seconds. Strain over fresh ice.

Cinnamon syrup: Simmer 1 cup sugar, 1 cup water, and 3 cinnamon sticks for 5 minutes. Steep 30 minutes, strain, and refrigerate up to 2 weeks.

3. Bourbon Autumn Rickey

The lesson: A rickey is a highball with lime: spirit, lime, and soda. The classic has no sugar. Maple rounds off the edges.

- 2 1/4 oz bourbon
- 1 1/2 oz lime juice
- 3/4 oz pure maple syrup
- Cold club soda to top

How: Fill a tall glass with ice. Add the maple, lime, and bourbon. Top with soda and stir gently once.

4. Maple Cranberry Bourbon

The lesson: Another highball. Soda adds sparkle without sugar, so the tart cranberry still shines.

- 2 oz bourbon
- 1 1/2 oz cranberry juice
- 1/2 oz pure maple syrup
- Club soda to top
- Cranberries and a rosemary sprig

How: Stir the bourbon, cranberry, and maple over ice. Top with soda and garnish.

Maple cranberries: Warm 1 cup fresh cranberries with 1/4 cup maple syrup for 2 to 3 minutes, just until glossy. Cool first.

Bourbon, Seven Ways

Watch how much the mixers change one spirit. Soda and lime keep it light. Apple and cinnamon make it dessert. Cream turns it into pie. Maple hides in four of tonight's drinks. Can you find it?

More recipes on the back

5. Fall from the Tree

The lesson: A gentle sour served "up," meaning chilled with no ice in the glass, so it stays smooth to the last sip.

- 3 oz bourbon
- 2 oz apple juice
- 1 oz cinnamon syrup (recipe on the front)
- 1/2 oz lemon juice
- 2 dashes Angostura bitters
- Apple slice for garnish

How: Shake with ice about 15 seconds. Strain into a chilled coupe and add the apple slice.

The Name Game

An Old Fashioned is spirit, sugar, and bitters, stirred. A sour is spirit, sour, and sweet, usually shaken. The next two drinks have a full ounce of lemon and get shaken. Do they deserve the name? You decide.

6. Autumn Bourbon Old Fashioned (for Two)

- 2 oz bourbon
- 2 1/2 oz apple cider
- 1 oz lemon juice
- 1/2 oz pure maple syrup
- 1/4 tsp pumpkin pie spice (or a few dashes Angostura)

How: Shake hard with ice so the spice doesn't settle. Strain into two glasses over fresh ice. Garnish with apple or rosemary.

7. Spiced Honey Bourbon Old Fashioned

The lesson: Round two of the name game. Bright citrus and spiced honey make this one warm and a little sneaky.

- 2 oz bourbon
- 1 oz lemon juice
- 1 oz orange juice
- 1 1/2 oz spiced honey syrup
- 1 or 2 dashes orange bitters

How: Shake with ice. Strain over fresh ice and add an orange slice.

Spiced honey syrup: Simmer 1/2 cup honey, 1/2 cup water, 1 cinnamon stick, and 3 whole cloves for 5 minutes. Cool and strain. **Contains honey.**

8. Pecan Pie Bourbon Cocktail

The lesson: The creamy pattern: spirit, flavored liqueur, and dairy. Rich drinks dull your taste buds, so dessert always comes last.

- 3 oz bourbon
- 1 1/2 oz praline or pecan liqueur
- 1 oz pure maple syrup
- 2 oz half-and-half
- A dash of ground cinnamon

How: Shake with ice until well chilled. Strain into a small coupe. **Contains dairy and nut flavoring.**

No praline liqueur? Use 1/2 oz amaretto plus an extra 1/4 oz maple syrup.

Going Home: Harvest Orchard Slushie (no alcohol)

- 3 1/2 cups apple cider, chilled
- 1 3/4 cups pear juice or nectar, chilled
- 1 3/4 cups cranberry juice, chilled
- 3/4 cup orange juice, chilled
- Stir together and pour into a Ninja SLUSHi. It's about 62 oz, just under MAX FILL.
- Run on Slush about 40 minutes.
- Top your cup with a splash of ginger ale, or don't. Then walk home!

Tried one at home? Tell us how it went!

Full recipes, a shopping list, and setup tips for hosting your own tasting are on the page.

spiritedsnowbirds.com/tastings-and-gatherings/thanksgiving-pour