

Town Branch Bourbon Street Cocktail



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

2oz Town Branch bourbon

3/4oz lemon juice, fresh

3 strawberries: 2 hulled and quartered, 1
for garnish

2 dashes bitters

3/4oz ginger syrup

Club soda

1/2oz honey syrup

Ice cubes

Make ginger syrup by mixing equal amounts grated ginger and granulated sugar. Allow to sit at room temperature 1 hour, strain well and use juice.

Make honey syrup by mixing equal amounts of honey and hot water. Mix until honey is dissolved.

In cocktail shaker muddle strawberries with honey syrup. Add ginger syrup, lemon juice and bitters and mix well. Strain mixture into ice filled cocktail glass, top with club soda and garnish with a fresh strawberry.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com