

# Egg Nog

## Ingredients:

- 1 Egg
- 2 oz Bourbon
- 1 dash Angastor bitters
- 1 oz Simple syrup
- 2 Ice cubes
- 1 oz Heavy cream
- Little bit of cinnamon and nutmeg



## STEPS

1. Crack an egg into your shaker (do it with one hand if you're a pro).
2. Pour in the bourbon, bitters, and simple syrup.
3. Optional step: pour an extra shot of bourbon directly into your mouth.
4. Shake the shaker for 15 seconds.
5. Add the ice (I like to crack an ice cube in followed by another uncracked ice cube).
6. Shake for 30 seconds or until your shaker turns frosty and cold.
7. Strain with your shaker.
8. Top with cream and some cinnamon and nutmeg.

# Maple Bourbon Old Fashioned



## Ingredients:

<b>2 oz</b>	Bourbon
<b>1 oz</b>	Dry vermouth
<b>1 bar spoon</b>	Maple syrup
<b>2 dashes</b>	Aromatic bitters
<b>1</b>	Large ice cube
	Orange peel

## STEPS

1. Crack some ice in a cocktail mixing pitcher.
2. Add in the bourbon, dry vermouth, maple syrup and bitters.
3. Stir with a bar spoon about 33 full stirs (but who's counting).
4. Strain into a glass with a large ice cube.
5. Pinch a strip of orange peel over the glass to release the oils.
6. Smell how delicious your fingers now smell.
7. Rub the rim with the peel and then add it into your drink.

# Martini

## Apple Cider

### Ingredients:

- 2 oz Gin
- 1 bar spoon Apple cider syrup
- 1 oz Dry vermouth
- 1 Cinnamon stick
- 1 Apple



### STEPS

1. Crack ice in a cocktail pitcher.
2. Add in the gin, dry vermouth, and apple cider syrup.
3. Crack in some more ice and stir until ice cold (stirred never shaken, sorry James).
4. Strain into a martini glass.
5. Garnish with a cinnamon stick and a thinly sliced apple wheel (then just eat the rest of the apple because apples are delicious).