STILL SPIRITS

APPLE BOURBON SMASH

Created with our Top Shelf Apple Bourbon Flavouring, this Apple Bourbon Smash is full of delectable, sweet and spicy apple and vanilla flavours, with the sweetness being perfectly balanced by a tang of lemon and ginger.

Ingredients

- 45-60 mL Top Shelf Apple Bourbon Flavouring (pre-mixed), to taste
- 15 mL Fresh lemon juice
- 15 mL Brown sugar & vanilla syrup or maple syrup (see recipe below)
- Ginger beer to top up
- Pinch of cinnamon powder
- Dash of Angostura bitters
- Cinnamon stick to garnish
- Apple slice to garnish
- Ice

Directions

1. Add bourbon, lemon juice, syrup, cinnamon powder, and bitters to a shaker with ice and shake well.
2. Add ice to your glass and strain cocktail shaker contents into it.
3. Top with ginger beer and garnish with the cinnamon stick and apple slice.
4. Enjoy!



Brown Sugar & Vanilla Syrup

- 2 cups soft brown sugar (lightly packed)
- 1 cup water
- 1 vanilla bean, split lengthways

1. Add sugar and water to a medium saucepan and mix over medium heat. Bring mixture to a boil, stirring constantly.
2. Reduce heat and simmer until sugar is completely dissolved – approximately 2 minutes.
3. Add split vanilla bean and cook for a further minute.
4. Remove saucepan from heat and allow mixture to cool completely. Pour syrup (including the bean) into a glass bottle or jar and store in the fridge.