

Tequila Old Fashioned Simple Syrup

This is based on “Old Fashioned” Simple Syrup, an idea I got from Jamie Boudreau – famous mixologist. The changes are the brown sugar and different bitters. I make this with WheyLow, which goes into solution, but I can only get 3/4 cup to dissolve. Plus, the WheyLow will start to come out of solution after a few days.

- 1 cup Sugar or 3/4 cup WheyLow
- 4 ozs. Good Anjeo Tequila
- 2 ozs. Mole Bitters

1. Add all ingredients to a sauce pan over medium heat
2. Stir constantly until the sugar has dissolved