

A Winter “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 prefer my house made bitters, of course, but Fee Brothers Aromatic Bitters works well. Angostura

will not work because it lacks the cinnamon flavor of the Fee Brothers.



- 1 cup Brown Sugar, or 3/4 cup Brown WheyLow
- 4 ozs. Good Bourbon
- 2 ozs. Fee Brothers Aromatic Bitters

1. Add all ingredients to a sauce pan over medium heat
2. Stir constantly until the sugar has dissolved
3. Allow to cool and transfer to a glass bottle.
4. This will keep refrigerated for a few weeks.
5. Shake well before using