

# Recipe



Matt Harding | Time Out Market

**Recipe Name:** Maple Daze      **Dish:** Cocktail      **No. of Servings:** 4

**Preparation Time:** 5 Minutes

**Cooking Time:** 10 Hours, 30 Minutes

**Total Time:** 10 Hours, 35 Minutes

**Recipe Contains:** Alcohol, Dairy

## Ingredients:

- 8 ounces Jefferson's Reserve Very Small Batch Bourbon
- 2 ounces Oloroso sherry
- 4 ounces Grade A maple syrup
- 1 Ceylon cinnamon stick
- 1 whole clove
- half of a vanilla bean
- 4 ounces lemon juice
- 2 tbsp unsalted butter

## Directions:

1. Heat the unsalted butter in the microwave until melted.
2. Combine the Jefferson's Bourbon and melted butter in mason jar. Seal and shake vigorously. Store at room temperature for 4 hours.
3. In a sauce pan, combine the maple syrup, vanilla bean, clove, and cinnamon stick.
4. Allow the maple syrup to infuse over low heat for 30 minutes and then remove the solids.
5. After 4 hours of allowing the bourbon to infuse, place the jar in the freezer for 6 hours. This will freeze the milk solids of the butter. Using a fine mesh strainer, strain the solids out.
6. Combine the butter-washed bourbon, infused maple syrup, Oloroso sherry, and lemon juice in a shaker tin with ice.
7. Shake until frosty and strain into a highball glass over ice.
8. Garnish with a maple candy.