

AN OLD FASHIONED

Infusion Instructions

- 1** Purchase a bottle of Whiskey. Bourbon or Rye work nicely. *In the 90 proof range.*
- 2** Pour 2-1/2 cups (20 oz) of chosen spirit into a clean, re-sealable jar (such as a Mason Jar).
- 3** Add one vial of Bootleg's Old Fashioned infusion spices to the jar, seal and shake.
- 4** Periodically taste and shake your infusion until you're happy with the flavor.

For light flavor brew approx. 12 hours. For more orange flavor brew for 2 or more days. Shake frequently to help fully dissolve the sugar granules.

Have fun experimenting and adapting these instructions to match your tastes.

The brew times listed are merely a suggestion.
Feel free to adjust the time to your liking.

Share your experiments with other mixologists:
alcoholinfusions.com

- 5** When you are satisfied with the flavor, filter your infusion into a clean bottle using a coffee filter and funnel.

Filtering can take some time. Using a French Press, wire mesh strainer or cheese cloth to perform the initial filtration can help speed things along.

ESTIMATED

14
HOURS

BREW TIME

INFUSION NOTES

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Base Spirit Used: _____

Secondary Spirit: _____

BOTANICAL VIAL:

Addition Time: _____

Addition Date: _____

Removal Time: _____

Removal Date: _____

Notes: _____

For a proof chart visit:

bootlegbotanicals.com/alcohol-proof-chart

