

Fall Spice Cordial...
*this is an amazing drink with a little spice,
a little chill and lots of flavor!!*

Ingredients:

1 oz. Natural Vanilla Liqueur
1 oz. Bourbon
2 dashes Orange Bitters
¾ oz. Chipotle Orange Syrup***
Orange Peel for garnish

Directions:

Mix together all ingredients, except for the peel. Shake with ice, strain into a martini glass & garnish with orange peel.

***For the chipotle orange syrup you'll need to bring 2 cups of water to a boil in a small saucepan, reduce to a simmer, and add 1 chipotle pepper and 2 strips of fresh orange peel. Cover and simmer for 15-20 minutes. Strain with a fine sieve, add ¾ cup sugar, and return to a boil. When the sugar dissolves, remove from the heat and let cool.

Store in a container in the fridge and be ready to make more...I guess they're called "Cordial" for a reason!!