

Old Fashioned - Offered up by Kathy

- **Spiced Honey Syrup**

- 1/2 cup honey
- 2 sprigs fresh rosemary, plus more for serving
- 2 cinnamon sticks (or 1 teaspoon ground cinnamon)
- 1 tablespoon cardamom pods (or 1/2 teaspoon ground cardamom)
- 1 inch of fresh ginger, sliced
- Zest of 1 orange
- 1 teaspoon vanilla extract

- **Old Fashioned**

- 2 ounces (1/4 cup) bourbon
- 1 ounce (2 tablespoons) lemon juice
- 1 ounce (2 tablespoons) orange or clementine juice
- 1-2 dashes orange bitters
- 1-2 ounces (2-4 tablespoons) spiced honey syrup

- To make the spiced honey syrup. In a medium pot, bring 1/2 cup water, the honey, rosemary, cinnamon, cardamom, and ginger to a boil over high heat. Boil 2-3 minutes, then remove from the heat. Stir in the orange zest and vanilla. Let cool. This syrup makes enough for about 6 drinks.
- In a cocktail shaker, combine 2-3 tablespoons honey syrup, the bourbon, lemon juice, orange juice, and orange bitters. Add ice and shake. Strain into a glass. Garnish with an orange slice and rosemary, if desired.