

All-American

Proof on Main, made by Kelsee Bryant

All the rich flavors of fall combined into one delicious Old Fashioned.

INGREDIENTS

- 2 oz Hazelnut Infused Old Forester Signature
- 0.25 oz Spiced Pear Syrup
- 2 dashes Orange Bitters

For the Hazelnut Infused Old Forester

- 100 grams chopped Hazelnuts (about 7/8 cups)
- 1 liter Old Forester Signature

For the Spiced Pear Syrup

- 6 oz Hot Water
- 2 oz Angostura Bitters
- 2 cups Light Brown Sugar
- 2 chopped Pears

INSTRUCTIONS

1. For Hazelnut Infused Old Forester: Add hazelnuts to Old Forester. Let sit for 4 hours, then strain and pour back into the bottle for storage.
2. For Spiced Pear Syrup: Combine all ingredients and cook on low to medium heat for 15 minutes. Let it cool for 30 minutes and then strain and store in the fridge for up to 2 weeks.
3. Once syrup and Old Forester are ready, stir, strain and serve on the rocks. Garnish with ground hazelnut.



PROOF
ON MAIN

#Cocktailswith21c
Printed from proofonmain.com

5



  @proofonmain
702 W Main Street, Louisville, KY
502.217.6360 | proofonmain.com