

# PUMPKIN OLD FASHIONED



## INGREDIENTS

- 1 1/2 ounces of your favorite Bourbon
- 1/2 ounce Grand Marnier or Cointreau
- 1 ounce maple syrup
- 2 tablespoons pumpkin purée
- 1 dash aromatic bitters
- Orange peel for garnish

## DIRECTIONS

- Combine the bourbon, orange liqueur, pumpkin puree, maple syrup, and bitters in a cocktail shaker filled with ice.
- Shake well and double strain through a fine mesh strainer into a chilled old-fashioned glass filled with fresh ice.
- Garnish with an orange peel. Serve and enjoy.

The Pumpkin Old Fashioned pairs well with seasonal fall desserts such as this Heirloom Carrot and Pumpkin Spice Cake with Vanilla Frosting and Mandarin Glaze from our culinary team.