



The New Fashioned Cocktail

An Award Winning Recipe courtesy of Mixologist Kerri Bacon

Prep Time: 1 min.

Inactive Prep Time: 0 min.

Cook Time: 0 min.

Level:

Easy

Serves:

1 servings

A sweet and savory Jalapeno cocktail!

Ingredients

- 2 heaping tablespoons of Earl's Gone Wild Jalapeno Jam
- 1/2 teaspoon canned fire roasted jalapenos
- 2 dashes lemon juice
- Dash of water
- 2 ounces bourbon (preferably Woodford Reserve)
- Ice cubes

Mixing steps

- 1) Combine jam, lemon juice, fire roasted jalapenos and a dash of water in a glass. Muddle (mix and mash) them together.
- 2) Add ice cubes
- 3) Add bourbon and another dash of water.
- 4) Garnish with a lemon twist.
- 5) Stir and enjoy responsibly!