

Pine Old Fashioned

Submitted by: **Ben Ragains** / Event Marketing Manager

Yield: 1 Drink

Ingredients

Cocktail

- 0.75 oz pine simple syrup
- Aromatic bitters
- 2 oz bourbon whiskey

Pine Simple Syrup

- ½ cup pine needles on stem
(White Pine, Spruce, Balsam Fir, or Douglas Fir)
- 1 cup sugar
- 1 cup water

Instructions

Pine Simple Syrup

- 1 Collect pine needles *(make sure to use clean pine needles)*.
- 2 Add ingredients to a sauce pan and bring to a boil. Remove from heat, cover with a lid and let steep for at least 2 hours. You can leave it overnight.
- 3 Strain mixture through a cheesecloth and then refrigerate the syrup until you're ready to use it *(up to one month)*.

Cocktail

- 1 Combine simple syrup and bitters in the bottom of a rocks glass.
- 2 Top with bourbon and a large ice cube.
- 3 Garnish with pine branches. Cheers!

Sources: [Gastronomblog](#), [The Merrythought](#)

