



## SKAGIT GOLD MAPLE CINNAMON SOUR

- 2 oz Fremont Mischief Skagit Gold Rye Whiskey
- 3/4 oz Maple Cinnamon Syrup
- 1/2 oz Fresh Lemon Juice

*Put all in shaker with ice, shake well to chill, then strain into a rocks glass with a large ice cube. Garnish with lemon slice, dipped in cinnamon and sugar. Or a cinnamon stick for fun.*

### MAPLE CINNAMON SYRUP

- 1 cup Maple Syrup
- 2 cups Water
- 8-10 Cinnamon Sticks
- Zest from 1 Lemon

*Put water and syrup in a sauce pan. Break up cinnamon sticks a bit and add. Using a fine grater, grate in the lemon zest. Simmer for 15 minutes. Strain and refrigerate. Will last 2 or more weeks.*

## MARKET SPICE OLD FASHIONED

*Market Spice Cinnamon Orange Tea from Pike Place Market in Seattle adds a little delicious kick a classic old fashioned!*

- 3 oz Fremont Mischief Skagit Gold Rye Whiskey
- 2 Tbs Market Spice Tea

*Then add:  
1/4 oz Simple Syrup*

*Add loose leaf tea to whiskey and let sit for 10 minutes then strain with fine tea strainer.*

*2 dashes Mischief's Bitter Face Orange Bitters*

*2 dashes Mischief's Bitter Face Aromatic Bitters*

*orange peel for garnish*

*Combine in rocks glass with single large ice cube, stir well, garnish with a wide thin piece of orange peel. Enjoy!*

