



TRADE ROOM
◇
NOELLE

OLD FASHIONED

INGREDIENTS

- + 2 OZ BUTTER WASHED BOURBON
- + 0.5 OZ SIMPLE SYRUP
- + 3 DROPS OF BITTERS
- + 1 STAR ANISE

INSTRUCTIONS

STEP ONE: Butter Washing.

Melt one stick of butter for every 16 ounces of bourbon (or whiskey). Combine mixture and let sit for 1-2 hours, then transfer to the freezer for 24 hours. Finish by straining with cheesecloth until clear. Butter-washed bourbon can be stored in the fridge and can be used for up to 2 weeks.

STEP TWO: Bitters.

Peel four oranges, and peel and chop one large piece of ginger. Place both in the oven at 250 degrees for 45 minutes. Meanwhile, bash one cinnamon stick, one vanilla pod, six cardamom pods, one star anise, one teaspoon of black peppercorns, one teaspoon of cloves, and one teaspoon of coriander seeds. Add the bashed mixture and the heated orange and ginger to a large jar. Fill a jar with 500 ml of high-proof vodka and shake well—store for two weeks. Strain mixture with a double layer of muslin, and it will keep for one year.

RECIPE

- + Pour 2 ounces of butter-washed bourbon, ½ ounce of simple syrup, and 3 drops of bitters into a mixing glass with ice and stir.
- + Use a julep strainer and pour into a rocks glass.
- + Finish with one large cube and garnish with star anise. Just like that, you now have holiday spirit in a glass!