

Cocktails and Conversation – Bourbon Recipes



Bourbon Figgy Fizz

- 4 ozs fig infused Bourbon
- fresh figs (note without figs, you are essentially making a Kentucky mule)
- Mint
- 2 teaspoons pure maple syrup
- Squeeze of lemon juice
- Dash of bitters (optional)
- Ginger beer, very cold - ginger ale substituted only in desperate times!

Fig-infused Bourbon:

4 ripe fresh figs, halved
2 cups bourbon then put in a jar and store 2-7 days. Note: If desired, can infuse bourbon earlier but not mandatory for enjoyment...



The Brown Derby

- 1 1/2 oz Bourbon
- 1 oz Fresh grapefruit juice (note: canned is okay too but MUST be white grapefruit juice NOT red/pink)
- 1/2 oz Honey syrup* (could mix honey and simple syrup on the fly if you forget to do below in advance)

Honey syrup:

1/2 cup honey and 1/2 cup water to a small saucepan over medium heat. (You can experiment and decide how much of a honey flavor you want in your syrup. The more honey you use, the thicker the syrup and stronger in flavor it will be.) Stir until blended. Strain into a jar and seal tightly with a lid. Will keep for 1 month in the refrigerator.



The Brooklyn

- Ice
- 2 oz Rye Whiskey
- 1 oz Dry Vermouth
- 1/4 oz Maraschino Liqueur
- 1/4 oz Amaro an Italian bitter liquor or substitute 2 dashes Angostura or orange bitters

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