



ESTD

1997

DRAGON'S MILK

BOURBON BARREL-AGED STOUT

BEER DRINKER'S OLD FASHIONED

(WITH DRAGON'S MILK SIMPLE SYRUP RECIPE)



BEER DRINKER'S OLD FASHIONED



PREP TIME
5 MINS



COOK TIME
5 MINS



SERVES
1



DIFFICULTY
1/5

INGREDIENTS

- 2 OZ NEW HOLLAND SPIRITS
BEER BARREL BOURBON
- ½ OZ DRAGON'S MILK SIMPLE SYRUP - RECIPE OVER THERE ---->
ANGOSTURA ORANGE BITTERS
ORANGE PEEL

DIRECTIONS

Combine bourbon, simple syrup, and 2 dashes of bitters in glass over ice. Stir until cold. Pour/strain into rock glass over fresh ice block, garnish with orange peel.

The versatility of Dragon's Milk makes it perfect for breathing new life into some of your favorite cocktails. Use Dragon's Milk simple syrup to add a more complex sweetness as opposed to regular sugar, and you'll discover roasty undertones that play especially well with darker spirits like bourbon.

DRAGON'S MILK SIMPLE SYRUP



PREP TIME
5 MINS



COOK TIME
35-40 MINS



SERVES
N/A



DIFFICULTY
1/5

INGREDIENTS

- 1 CUP DEMERARA SUGAR
- 1 CUP DRAGON'S MILK
BOURBON BARREL-AGED STOUT

DIRECTIONS

Combine sugar and beer in a pan. Simmer over medium-low heat until mixture reduces by half, stirring often. Allow to cool and store in refrigerator.