

Sips & SPIRITS



All Hallow's Summer

1½ oz Winchester Straight Bourbon Whiskey
1½ oz fresh clementine juice (3 whole cuties)
½ oz fresh lime juice (½ lime)
½ oz candy corn simple syrup
1 cinnamon stick
black sugar

- 1) Rim low ball glass with black sugar and add ice
- 2) Fill cocktail shaker with ice, whiskey, juice and syrup
- 3) Shake vigorously
- 4) Strain mixture from cocktail shaker into glass
- 5) Garnish with cinnamon stick & swizzle
- 6) Enjoy!

Making Candy Corn Simple Syrup:

- 0) Ingredients:
1 part candy corn; 1 part water
- 1) In small pot on medium-high heat, add equal parts candy corn and water
 - 2) Stir until candy corn has dissolved
 - 3) Lower to medium heat & let simmer for 5 minutes, stirring occasionally
 - 4) Remove from heat, strain out any remaining candy corn & let cool
 - 5) Store in fridge up to two weeks in lidded jar