

Sips & SPIRITS



Ghost of Christmas Future

1½ oz Espirito brandy
1 oz chestnut simple syrup
½ oz dry curaçao
¾ oz lemon juice (~1 lemon)
1-2 candied chestnuts (for garnish)

- 1) Fill cocktail shaker with ice, brandy, syrup, curacao and juice
- 2) Shake vigorously
- 3) Strain mixture from cocktail shaker into high ball cocktail glass filled with crushed ice.
- 4) Garnish rim with candied chestnut
- 5) Enjoy!

Making Chestnut Simple Syrup:

- 0) Ingredients:
1 part sugar; 1 part water; ½ cup quartered roasted chestnuts
- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat and add chestnuts
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat & let cool
- 6) Strain chestnuts save for garnish
- 7) Store in fridge up to two weeks in lidded jar