

Recipe: Thyme Infused Old Fashioned

Total Time: 1 hour | Yield: 1 cocktail

INGREDIENTS:

- 1/2 cup honey
- 1/2 cup water
- 8 sprigs fresh That's Tasty Thyme (plus more for garnish)
- 3 dashes Angostura bitters
- 2 oz good quality bourbon
- Lemon peel (optional garnish)

DIRECTIONS:

MAKE THE THYME SYRUP

1. Bring water and honey to a gentle simmer and stir to completely dissolve honey.
2. Add thyme and remove from heat. Cover and allow the syrup to cool completely (about an hour).
3. Remove the thyme and strain the syrup into a jar using a fine mesh strainer.

MIX UP A DRINK

1. Combine 4 tsp of the thyme simple syrup and 3 dashes of bitters to an Old Fashioned glass. Feel free to adjust to your sweetness preference.
2. Add ice and bourbon
3. Garnish with extra thyme and a lemon peel
4. Stir and Enjoy (in moderation)!

NOTES:

You will have extra thyme simple syrup. It can be kept in the refrigerator for up to 7 days.

