

# THYME & TEMP

## GINGERED OLD FASHIONED WITH GINGER-ROSEMARY-PEPPER SYRUP

10 OZ SYRUP / 1 COCKTAIL

40 MINUTES (SYRUP)  
3 MINUTES (COCKTAIL)

### INGREDIENTS

#### SYRUP

1 cup sugar  
1 cup water  
1/4 lb fresh ginger, peeled and sliced  
2 sprigs fresh rosemary  
10 pink peppercorns  
1/2 teaspoon orange zest

#### COCKTAIL

2 oz quality bourbon  
1/2 oz ginger syrup  
2 dashes of angostura bitters  
orange peel & rosemary sprig for garnish

### INSTRUCTIONS

#### SYRUP

Bring sugar, water, ginger and rosemary to a simmer over medium-low heat in a small heavy bottom sauce pan. Stir until sugar is dissolved. Add peppercorns and simmer for 15 minutes.

Once 15 minutes has expired, remove from heat, add orange zest and allow to cool in the pan for another 15 minutes.

Strain into a jar or bowl that can be stored in the refrigerator. This can keep for up to one week.

#### COCKTAIL

Add syrup, bourbon, and bitters to a mixing glass with ice. Stir and strain into a rocks glass.

Garnish with orange peel and rosemary sprig.

