



Bubbly Bourbon Maple Cocktail

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

Spiced Syrup

½ cup water

½ cup **Runamok Sugar Makers Cut Maple Syrup** *

8-10 cardamom pods

1 star anise (more for garnish)

¾ inch fresh ginger, peeled and sliced

3 cinnamon sticks (more for garnish)

Zest of one orange (more for garnish)

1 teaspoon O&V **Melipone Vanilla** *

Drink

1¼ cups Bourbon

4 tablespoons O&V [Lemon Vinegar](#) *

4 tablespoons prepared spiced maple syrup (more to taste)

2-4 dashes of Orange Bitters

1 bottle Prosecco or Champagne to top each glass

Preparation

Place the water, maple syrup, cardamom, star anise, ginger and cinnamon in a small pan and bring to a boil over high heat. Boil two to three minutes till reduced slightly and

remove from the heat. Stir in the orange zest and Melipone vanilla and let cool. Strain and store in a jar (you will have enough to make about 6 drinks).

FOR A PUNCH BOWL

Combine all of the cooled spiced maple syrup, bourbon, lemon vinegar, and orange bitters in the bowl. Stir to combine, and chill. Just before serving, add ice and pour the champagne over, giving it a quick and careful stir.

FOR INDIVIDUAL DRINKS

In a cocktail shaker combine 2-4 tablespoons of cooled spiced maple syrup, 6 tablespoons of bourbon, 2½ tablespoons lemon vinegar, 1 dash of orange bitters and ice. Shake well and strain into two glasses. Top each glass with some prosecco and garnish with a star anise, stick of cinnamon, and a twist of orange peel.

Serves 6

Active time 10 minutes Total Time: 20 minutes includes time to cool the maple syrup

Notes

* I personally love making this syrup with a high-quality maple syrup like the **Sugar Makers Cut** from Runamok, but you can reduce the time to create this drink by using their **Runamok Holiday Spice** flavored syrup instead of infusing the spices yourself. The [Lemon Vinegar](#) adds a nice citrus and sweet note, you can substitute with a little lemon juice and sugar mixture if you prefer. The **Melipone Vanilla** adds amazing aroma and flavor to this drink.

The highlighted products are available at [Oil & Vinegar stores](#)

Categories: Drink, Gluten Free, Dairy Free, Cocktail, Spiced Maple Syrup, Bourbon Cocktail, Lemon Vinegar, Runamok Maple Syrup, Melipone Vanilla, Bubbly Drink, Christmas Cocktail, Thanksgiving Punch,