



FINCH + FENNEL

Maple Fig Old Fashioned

FIG GROUND MUSTARD SIMPLE SYRUP INGREDIENTS:

- ¾ c Dark Brown Sugar
- 1 c Water
- ¼ c F+F Small Batch Vermont Maple Syrup
- 2 tsp Vanilla
- 1 tsp F+F Fig Ground Mustard Dip
- 2-4 Fresh Figs

OLD FASHIONED COCKTAIL INGREDIENTS:

- 2 ½ oz Bourbon
- 1 oz Fig Ground Mustard Simple Syrup
- 3 Dashes of Bitters



SIMPLE SYRUP INSTRUCTIONS:

1. Bring 1 cup water to a boil over medium heat. Add dark brown sugar whisking vigorously until it is dissolved.
2. Add vanilla, F+F Small Batch Vermont Maple Syrup & F+F Fig Ground Mustard Dip, continuing to whisk until fully combined.
3. Once fully combined, reduce the heat to low & add in the figs. Simmer gently for 15-30 minutes, stirring occasionally and mashing figs gently with a fork or whisk. Turn off the heat and let the mixture steep and cool completely. Then strain. Simple syrup can be stored in the fridge for 3-4 weeks.

OLD FASHIONED INSTRUCTIONS:

4. To make the Old Fashioned cocktail, pour 2 ½ oz bourbon into a whiskey glass. Add 3 dashes of bitters and 1 oz of cooled, strained Fig Ground Mustard simple syrup. Stir well.
5. Add a large ice cube & serve!

Enjoy!

