

Makes: 1 serving Prep Time: 5 minutes Cook Time: 5 minutes Total Time: 10 minutes



Ingredients

Spiced Pumpkin Syrup:

- 1/2 cup maple syrup
- 1/3 cup water
- 1/3 cup pumpkin puree
- 1/2 tsp pumpkin pie spice
- 1 tsp vanilla extract
- 1/2 tsp sea salt

Pumpkin Smash:

- 1-2 ounces (2-4 tablespoons) spiced pumpkin syrup (recipe below)
- 2 ounces (1/4 cup) bourbon or whiskey
- 1/2 ounce (1 tablespoon) orange or clementine juice
- 1-2 dashes orange bitters
- ginger beer, for topping (optional)

Instructions

Spiced Pumpkin Syrup:

Combine all ingredients in a sauce pot. Boil 5 minutes, then remove from the heat. Let cool. This syrup makes enough for about 6 drinks.

Cocktail:

In a cocktail shaker, combine 2-3 tablespoons pumpkin syrup, the bourbon/whiskey, orange juice, and orange bitters. Add ice and shake. Strain into a glass. Top off with ginger beer, if desired.

Chef's Notes:

To Make a Mocktail: omit the bourbon and use 1 additional tablespoon orange juice, plus 1 tablespoon apple cider, and 1/8 teaspoon vanilla extract.