



## Campfire Old Fashioned

Makes: 2 servings

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes plus infusion time

- 2 tbsp Bourbon
- 2 tbsp Cognac
- 2 tbsp Aged Rum
- 4 tsp Crème de Cacao
- 4 tsp Toasted Marshmallow Cinnamon Syrup (recipe below)
- 3 drops orange bitters
- Toasted Marshmallow, orange twist for garnish

### Toasted Marshmallow Cinnamon Syrup:

- 8 toasted marshmallows (about 1 cup)
- 3/4 cup sugar
- 1 cup water
- 2 cinnamon sticks

### To make Toasted Marshmallow Cinnamon Syrup:

Combine on low heat until marshmallows and sugar melt. Turn off heat and let infuse for up to 5 hours. Strain through cheesecloth. Can be made 5 days ahead and stored in refrigerator in a sealed container.

### To make Old Fashioned:

Place all ingredients in a mixing pitcher and stir until chilled. Pour cocktail over large ice cube. Express an orange twist over the top and garnish with a toasted marshmallow.