

## **Pumpkin Harvest Bourbon Martini** *from Urban Sacred Garden*



Pumpkin is one of my favorite foods on the planet. At Thanksgiving, I will merrily eat (and drink) Pumpkin everything. I've served these texture rich, Bourbon laced drinks on a few occasions this holiday season, and they are my Thanksgiving eve drink of choice this year. Enjoy this sweet little drink and be merry, merry.

Yield: 1 Cocktail, multiply as needed

### **INGREDIENTS**

1 oz. Kentucky Bourbon  
1 oz. Laird's Applejack or other Apple Brandy  
1 Tsp Pumpkin Puree  
0.5 oz. Triple Sec  
0.5 oz. Rich Syrup\*  
Dash Cinnamon  
Dash Nutmeg  
Dash Cloves

\*Rich Syrup is just a richer/thicker version of simple syrup. Dilute 2 parts Sugar with 1 part warm water (no need to heat or boil, the warm water will speed dilution).

### **DIRECTIONS**

1. Measure out volumes of ingredients as indicated above – Bourbon, Brandy, Pumpkin, Triple Sec, Rich Syrup and Spices – and pour into a cocktail shaker. (Note: If you do not have a cocktail shaker a quart size mason jar works great, just make sure you have a lid.)
2. Fill 3/4 full with ice. Firmly cap shaker and shake vigorously, ensuring the ingredients hit each end of the shaker on each movement.
3. Strain into a martini glass. (Note, drink will separate from Pumpkin as it sits, so I suggest serving with a little stirrer in the glass.) Drink up and Enjoy!