



EASTERN KILLE
DISTILLERY

CINNAMON BUTTER OLD FASHIONED

BUTTER MAKES IT BETTER, EVEN COCKTAILS!

FRESH & FINEST
by Our Family

CINNAMON BUTTER OLD FASHIONED

Cinnamon Butter-Washed Bourbon:

2 oz. | *Fresh & Finest* Cinnamon Butter

750 mL | *Eastern Kille* Michigan Straight Bourbon

Melt *Fresh & Finest* Cinnamon Butter and combine with *Eastern Kille* Michigan Straight Bourbon. Allow to rest at room temp 2-4 hours, stirring occasionally. Place bourbon in the freezer overnight, allowing the butter to separate. Strain out the butter, leaving behind the flavor of rich butter and warm cinnamon in your whiskey.

Cocktail:

2.5 oz | Cinnamon Butter-Washed Bourbon

.5 oz | *Our Family* 100% Pure Vermont Maple Syrup

3-4 dashes | *Angostura* Aromatic Bitters

Combine ingredients, add ice and stir gently. Add an orange slice or peel and enjoy!

PAIRS BEST WITH *FRESH & FINEST* CINNAMON BUTTER AND *FINEST RESERVE* ARTISAN DINNER ROLLS