

LIBATION STATION

The Night Out

Cacao-Infused Old Fashioned

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR + RESTAURANT
PHOTO BY THEODORA TEODOSIADIS

Everyone loves chocolate, especially around the holidays. This lovely concoction is sure to satisfy your sweet tooth while warming your insides on a cold November eve!

Ingredients:

- 2 oz Cacao-infused Buffalo Trace (see recipe below)
- .25 oz Spiced Vanilla Simple (see recipe below)
- 3 dashes Angostura Bitters

Method: Combine all ingredients in a mixing glass, stir, and strain into a rocks glass with a large ice cube. Garnish with an orange peel and cinnamon stick.

Spiced Vanilla Simple Syrup Recipe: In a pot, combine 1 cup water and 1 cup brown sugar. Let simmer for 5 minutes, and add 1 whole vanilla bean and 4 cinnamon sticks. Let simmer and reduce for 20 minutes. Strain into a small container. Let chill for 15 minutes before serving.

Infusion recipe: In a large closable container, add 1 cup of cacao nibs and 1 bottle of Buffalo Trace Bourbon. Close the container and chill overnight. Strain out cacao nibs and pour infusion back into the bottle.

Cheers!

