



# DOCS COCKTAILS

RECIPE



DOCS  
SWINSON'S

LEGENDARY  
WHISKEY BLENDEERS

## DOCS OLD FASHIONED

~ with Session Blend Bourbon~

### Ingredients:

- 2 oz Brown Butter Session Blend Bourbon (see recipe below)
- .25 oz Brown Sugar Syrup
- 2 dashes Angostura Bitters
- 2 dashes Regan's Orange Bitters

### Steps:

Add all ingredients to mixing glass

Stir with ice until well chilled

Strain into large rocks glass over a big cube

Garnish with dehydrated orange slice, or orange peel

## BROWN BUTTER BOURBON

### Ingredients:

- 1 cup Butter
- 750ml Doc Swinson's Session Blend Bourbon

### Steps:

Pour bourbon into a large heat/cold proof container,

Slowly melt butter over med high heat until it starts to foam and bubble.

Whisk gently, until butter solids start to turn golden brown and have a nutty aroma.

Remove from heat and let cool slightly.

Pour melted butter into bourbon and whisk together.

Let sit for 2-4hrs and then place in freezer for 24 hrs.

Skim off the solids, strain through cheesecloth or coffee filter.

Rebottle the fat washed bourbon and store in the fridge for up to 2 months.

