

PEPS'

# RECIPES

## ORANGE-THYME OLD-FASHIONED



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### INGREDIENTS

For the Cocktail

2 Oz Bourbon  
1 tbsp Orange-Thyme  
Simple Syrup  
1 dash Angostura Bitters  
Ice

For the Simple Syrup

4 strips orange zest  
3 sprigs thyme  
1 cup sugar  
1 cup water

### DIRECTIONS

Combine 4 strips orange zest, 3 sprigs thyme, and 1 cup each sugar and water in a small saucepan. Simmer until sugar is dissolved. Remove from heat and cool; strain.

Place bourbon, Orange-Thyme Simple Syrup and Angostura bitters in a cocktail shaker; top with ice. Shake vigorously until shaker is cold, 10 to 20 seconds. Strain into a glass with a large ice cube. Serve with a strip of orange zest and a thyme sprig.

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Prep time: 10 mins

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# PEPS' MOCKTAIL RECIPE

TITLE

**MANGO  
MULE**

NO. OF SERVINGS:

**ONE**

INGREDIENTS

4-5 SLICES OF CUCUMBER  
1 OZ HONEY SYRUP  
1.5 OZ MANGO PUREE  
1.5 OZ FRESH LIME JUICE  
1.5 OZ GINGER BEER  
ICE

DIRECTIONS

Muddle cucumber and honey syrup in the bottom of a cocktail shaker. Add the mango puree and lime juice and shake with ice vigorously. Strain into a copper mug. Top with ginger beer and stir.

