



A warm and comforting whiskey cocktail.



## Singed Rosemary Jammer

### Ingredients:

- 1 tbsp Sour Cherry, Rhubarb & Rosemary Preserve
- 1 ½ oz orange juice
- 1/2 oz lemon juice
- 2 oz bourbon
- 2 oz club soda
- Sprig of rosemary as garnish

### Directions:

- Stir orange juice, lemon juice, and jam in a glass. Add ice to the top of the glass and top with a layer of club soda, slowly pouring it directly on the ice to keep it separated. Then slowly add the bourbon layer. Light a sprig of rosemary until it starts to smoke steadily and submerge un-burnt end in cocktail. Cheers.

### Tips:

- Use any nice big bowl-like glass to trap the smoke from the rosemary. So fragrant and yummy to get a nose-full as you sip! (a snifter, your biggest red wine glass, etc). Your favourite citrus-forward, smoky bourbon is perfect for this.