

MORTON & BASSETT SPICES®

Bubbling Vanilla Bean Bourbon



- Fifth of your favorite bourbon
- Alcohol decanter
- Dry Ice
- 4 oranges
- 2 Morton & Bassett Vanilla Beans

Open the bottle of bourbon and transfer into an alcohol decanter. Score the vanilla bean pods with a knife down the center making sure not to cut through the entire pod. Peel back the sides to expose the seeds. Place into the decanter and cap with a lid. Let sit for 1-2 weeks for vanilla bean to completely infuse into the bourbon.

When ready to serve, drop a small chip of dry ice into the bottom of the glass for a festive halloween bubbly effect. Garnish with an orange peel and enjoy!



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