

HIGH WEST WHISKEY LEMONADE

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- 1.5 oz High West Double Rye!
- 4-5 oz High West Lemonade
- Mint Sprig

PREPARATION

In a rocks glass add 1.5 oz of High West Double Rye! then fill with High West Lemonade and add ice. Garnish with a fresh mint sprig.



HIGH WEST SPICED SYRUP

Yield: 1.5 qt (or 6 qts finished lemonade: enough for 40 cocktails!)

- 5 Cups Sugar
- 4 Cups Water
- 2 Lemons
- 18-20 Whole Cloves
- 4 Cinnamon Sticks
- 1 Vanilla Bean
- 1 Whole Nutmeg

DIRECTIONS:

- Cut the lemons into halves
- Put all the ingredients together in a pot and make sure to mix it well, so it doesn't burn on the bottom
- When the syrup starts to boil, lower the heat and simmer for 45 mins
- Strain the syrup and cool in a separate container

HIGH WEST LEMONADE

Mix together the following:

- 1 cup High West Spiced Syrup
- 1 cup Fresh Lemon Juice (approx. 6-8 lemons)
- 1.5 cup Water

