

SIT. STAY. SECONDS.

THANKSGIVING COCKTAILS

SIT. STAY. SECONDS. / FOR WHOEVER'S COOKING THIS YEAR

One bottle, a lot more than one drink.

Thanksgiving is one long day in the kitchen with a lot of people asking what they can do. Hand them a drink. Most of what's in here uses things you already have out for the meal.

A 750 ml bottle holds about 25 ounces. That's roughly twelve 2-ounce cocktails, or one full punch bowl for the party.

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WHILE IT ROASTS / 3 MIN / EASY

The Maple Pour

An old fashioned that smells like the first cold morning of the year. Real maple only.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.25 oz real maple syrup
- 2 dashes black walnut bitters
- Orange peel

MAKE IT

1. Add bourbon, maple and bitters to a mixing glass with ice.
2. Stir thirty seconds.
3. Strain over one big cube in a rocks glass.
4. Express the orange peel over the top and drop it in.

WHILE IT ROASTS / 3 MIN / EASY

The Big Ass® Old Fashioned

The house pour. Wheated bourbon means you can go lighter on the sugar.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 bar spoon demerara syrup
- 2 dashes angostura bitters
- Orange peel

MAKE IT

1. Add bourbon, syrup and bitters to a mixing glass with ice.
2. Stir thirty seconds, until the outside of the glass frosts.
3. Strain over one big cube in a rocks glass.
4. Express the orange peel over the top and drop it in.

WHILE IT ROASTS / 4 MIN / EASY

The Sage Advice

You have sage out for the stuffing anyway. Put four leaves to better use.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.75 oz fresh lemon
- 0.5 oz honey syrup (page 16)
- 4 fresh sage leaves
- 1 sage leaf to garnish

MAKE IT

1. Press the sage leaves gently in a shaker.
2. Add bourbon, lemon, syrup and ice, then shake hard.
3. Double strain over fresh ice in a rocks glass.
4. Float one sage leaf on top.

AT THE TABLE / 4 MIN / EASY

The Cider House Sour

Tastes like October in a coupe. Use the cloudy cider from the farm stand if you can get it.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1.5 oz fresh apple cider
- 0.5 oz fresh lemon
- 0.25 oz maple syrup
- Thin apple slices

MAKE IT

1. Shake everything but the apple with ice until the shaker is cold.
2. Strain into a chilled coupe.
3. Fan the apple slices on the rim.

AT THE TABLE / 5 MIN / EASY

The Cranberry Smash

Bright enough to cut through a heavy plate. Make the syrup the night before and this takes no time.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.75 oz cranberry syrup (page 16)
- 0.5 oz fresh lemon
- 6 mint leaves
- Crushed ice, fresh cranberries and a mint sprig

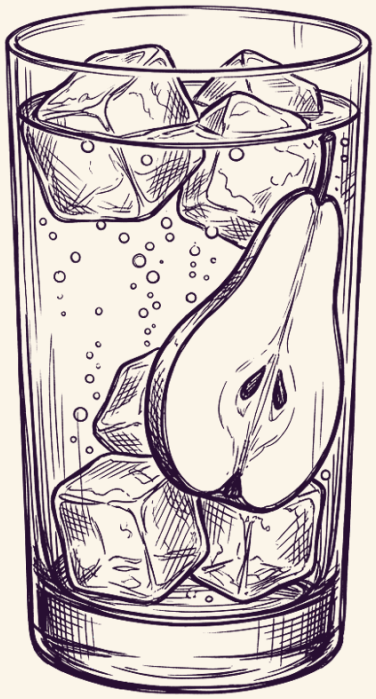
MAKE IT

1. Press the mint gently with the syrup in a shaker. Press it, don't shred it.
2. Add bourbon, lemon and ice, then shake briefly.
3. Strain over crushed ice in a rocks glass.
4. Top with the mint sprig and cranberries.

AT THE TABLE / 3 MIN / EASY

The Second Helping

Tall, cold and gingery. Exactly what the second plate calls for.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 1 oz pear nectar
- 0.5 oz fresh lemon
- 3 oz cold ginger beer
- Thin pear slice

MAKE IT

1. Fill a tall glass with ice.
2. Add bourbon, pear nectar and lemon, then stir.
3. Top with ginger beer and stir once, gently.
4. Tuck the pear slice into the glass.

AFTER THE PIE / 5 MIN / MEDIUM

The Pumpkin Patch

Real pumpkin, not the syrup. Shake it longer than you think you should.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 1 tablespoon pumpkin puree
- 0.5 oz real maple syrup
- 0.5 oz fresh lemon
- Pinch of pumpkin pie spice

MAKE IT

1. Add everything but the spice to a shaker with ice.
2. Shake hard for twenty seconds.
3. Double strain into a chilled coupe.
4. Dust the spice over the top.

AFTER THE PIE / 3 MIN / EASY

The Pecan Pie

Dessert you can sip. Toast the pecan, it matters.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.25 oz demerara syrup (page 16)
- 2 dashes black walnut bitters
- Toasted pecan half

MAKE IT

1. Add bourbon, syrup and bitters to a mixing glass with ice.
2. Stir thirty seconds.
3. Strain over one big cube in a rocks glass.
4. Set the toasted pecan on the cube.

AFTER THE PIE / 5 MIN / EASY

The Porch Light

A proper hot toddy. Warm the mug first and it stays hot through the whole conversation.



YOU'LL NEED

- 1.5 oz Big Ass® Bourbon
- 0.5 oz honey
- 0.5 oz fresh lemon
- 4 oz hot water
- Lemon wheel, 4 whole cloves, cinnamon stick

MAKE IT

1. Warm a mug with hot water, then empty it.
2. Stir honey and lemon in the mug with a splash of the hot water until the honey melts.
3. Add bourbon and the rest of the water.
4. Press the cloves into the lemon wheel and float it. Add the cinnamon stick.

FOR THE WHOLE CREW / 15 MIN / SERVES 12

The Gathering

Batch it before anyone arrives. Then actually talk to your guests.



YOU'LL NEED

- 1 bottle Big Ass® Bourbon
- 12 oz fresh lemon juice
- 9 oz demerara syrup
- 16 oz strong black tea, cooled
- Lemon wheels and grated nutmeg

MAKE IT

1. Combine everything but the garnish in a punch bowl.
2. Add one large block of ice, not cubes. It melts slower.
3. Float lemon wheels across the top.
4. Grate nutmeg over each cup as you pour.

FOR THE WHOLE CREW / 20 MIN / SERVES 10

The Big Pot

Leave it on the stove on low and let everybody help themselves. Your house will smell incredible.



YOU'LL NEED

- 12 oz Big Ass® Bourbon
- Half a gallon of apple cider
- 2 cinnamon sticks
- 8 whole cloves
- 1 orange, sliced

MAKE IT

1. Simmer cider, cinnamon, cloves and orange for fifteen minutes.
2. Turn off the heat and stir in the bourbon.
3. Turn the burner back on its lowest setting to keep it warm. Do not boil.
4. Ladle into mugs.

FOR THE WHOLE CREW / 2 MIN / VERY EASY

The Big Ass® Buck

The drink to hand someone while you are still basting. Two minutes and it is done.



YOU'LL NEED

- 2 oz Big Ass® Bourbon
- 0.5 oz fresh lime
- 4 oz cold ginger beer
- Lime wedge

MAKE IT

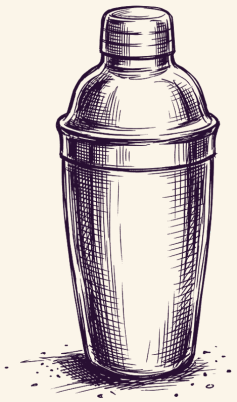
1. Fill a tall glass with ice.
2. Add bourbon and lime, then top with ginger beer.
3. Stir once, gently, so it stays fizzy.
4. Add the lime wedge.

IF YOU'RE HOSTING

The night-before plan.

Do this ahead and you'll spend Thanksgiving with your guests rather than your shaker.

THE DAY BEFORE	Make your syrups. Brew and chill the tea for The Gathering. Make big ice: fill a loaf pan or bowl with water and freeze it for the punch.
THAT MORNING	Squeeze the lemons and keep the juice in the fridge. Slice garnishes and cover them with a damp paper towel.
WHEN THE BIRD GOES IN	Set out glasses, with water and something without alcohol where people can reach it. Start The Big Pot on low.
WHEN THEY ARRIVE	Hand someone a drink and a job.
WHEN THEY LEAVE	Make sure everyone has a safe ride home. Then send them with leftovers.



THE BACK OF THE BAR

Three syrups and a short list.

DEMERARA SYRUP

1 cup demerara sugar, 1/2 cup water. Warm until dissolved. Keeps 2 weeks in the fridge. Double it if you're making The Gathering.

HONEY SYRUP

1/2 cup honey, 1/2 cup hot water. Stir until smooth. Keeps 2 weeks in the fridge.

CRANBERRY SYRUP

1 cup fresh cranberries, 1 cup sugar, 1 cup water. Simmer 10 minutes until the berries pop. Strain and cool. Keeps 1 week in the fridge.

THE WHOLE-BOOK SHOPPING LIST

From the store: lemons, limes, oranges, apple, pear, sage, mint, fresh cranberries, cinnamon sticks, whole cloves, whole nutmeg, pumpkin pie spice, toasted pecans, honey, maple syrup, sugar, demerara sugar, black tea, pumpkin puree, pear nectar, apple cider, ginger beer.

From the liquor aisle: angostura bitters, black walnut bitters.

From us: the bourbon.

HOW MUCH IS AN OUNCE?

1 oz is 2 tablespoons. 0.5 oz is 1 tablespoon. 0.25 oz is 1.5 teaspoons. A shot glass with lines works fine.



ONE LAST THING

Every recipe here starts with the same bottle.

Wheated bourbon whiskey, 88 proof

Second place, World Spirits Championship

$1 from every bottle goes to animal rescue

Ships to 47 states and DC, adult signature on delivery

GET THE BOURBON

bigassbrands.com



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