

Old Forester River Parallel

Old Forester River Parallel Ingredients

- 2 oz Old Forester 1897 Bottled in Bond
- 0.5 oz Crème de Cacao
- 2 droppers Old Forester Smoked Cinnamon Bitters
- Absinthe/Anisette, rinsed glass

Instructions

Combine first three ingredients in mixing glass, stir with ice. Strain into chilled rocks glass which has been rinsed with absinthe/anisette. Garnish with lemon peel



Recipe created by Old Forester and Old Forester Master Bourbon Specialist Jackie Zykan using Old Forester Smoked Cinnamon Bitters.

“We want people to enjoy our Bourbon the way they like it – whether it’s neat, on the rocks or in a hand-crafted cocktail,” said Jackie Zykan, Old Forester Master Taster, and Bourbon Specialist. “Cocktail Provisions is there to help you find your inner bartender and discover new, unique ways to experience Old Forester.”