



SEVILLE ORANGE OLD FASHIONED



SERVES: PREP TIME: COOK TIME:
 4 | 5M | 20M

DAIRY FREE VEGAN VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Seville Orange Fruit Spread

1 Cup Water

¼ Cup Orange Juice

½ Cup Maple Syrup

¼ Tbsp Vanilla Extract

Large Ice Cubes

2 oz Bourbon or Whiskey of Choice

Orange Peel

DIRECTIONS:

1. Lets begin by adding the Crofter's Organic Just Fruit Seville Orange Fruit Spread, water, orange juice, maple syrup, and vanilla extract to a small sauce pot. Whisk to evenly mix the ingredients together then place over medium heat. This will be the syrup we use in our Old Fashioned.
2. Bring the syrup up to a low boil for 20 minutes or until the syrup has thickened. Once thick, remove from the heat and allow to cool. Set aside.
3. In a short tumbler glass, start by adding in 1-2 Tbsp of your Seville orange syrup depending on how sweet you want your drink. Add in a large ice cube followed by your bourbon or whiskey of choice and give it a light stir.
4. Take an orange peel and squeeze it in half to release its oils and rub the orange peel around the rim of the glass. Spritz some of the oil from the orange into the glass. Drop the peel into your drink, serve and enjoy!