

# Family Getaway

Mary Eddy's

*This is a festive, spiced version of a rum old fashioned with tons of funky fruit flavor. It's a little taste of the tropics that is suitable for the colder months.*

## INGREDIENTS

- 1.5 oz Appleton Estate Rum
- .25 oz Velvet Falernum
- .25 oz vanilla liqueur
- .5 oz chai simple syrup
- 3 dashes Angostura Bitters
- Garnish with a cinnamon stick



## FOR THE CHAI SYRUP

1. Steep one chai teabag of your choosing in 8 oz of water for 5 minutes.
2. Add 8 oz of brown sugar and stir until completely dissolved.

## INSTRUCTIONS

1. Combine all ingredients in a mixing glass.
2. Stir for 20 seconds.
3. Strain over ice into a rocks glass.
4. Garnish with a cinnamon stick.

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