



Old Forester Seelbach Cocktail

- **1 oz Old Forester bourbon**
- .5 oz orange liqueur (Cointreau, Grand Marnier, Triple Sec)
- 4-5 oz Champagne (or any dry sparkling wine or soda water)
- Peychaud's and Angostura bitters
- long lemon twist

Add 1 oz bourbon, .5 oz orange liqueur, and 3 or 4 dashes each of Peychaud's and Angostura bitters to a mixing glass with ice. Stir for 30-40 seconds until chilled. Strain into your choice of cocktail glass (flute, coupe, etc) and top with champagne. Add a long lemon twist as garnish.

Old Forester's 150th Anniversary Celebration
Thursday, April 29, 2021 @ 6:00pm



Old Forester Mint Julep

- **1.5 oz Old Forester bourbon**
- .5 oz simple syrup
- mint (6-8 leaves for drink, sprig for garnish)
- optional Angostura bitters

Build mint julep in double rocks/old fashioned glass or julep cup. First add 6-8 clean mint leaves to glass with 1.5 oz Old Forester bourbon and .5 oz simple syrup. Then muddle gently. Add two dashes of Angostura bitters (optional), crushed ice, and garnish with mint sprig.

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Mixing Tools

- Mixing glass or shaker
- Bar spoon (long handled iced tea spoon will work)
- Hawthorne or julep strainer
- Jigger
- Muddler (or wooden spoon)
- Ice including crushed ice
- Cocktail glass (champagne flute, martini, coupe or Nick and Nora glass)
- Double rocks/ old fashioned glass or julep cup
- Knife or vegetable peeler
- Lemon
- Mint
- Orange liqueur (Cointreau, Grand Marnier or triple sec)
- Sparkling wine (or sparkling water/ soda water)
- Angostura bitters
- Peychaud's bitters



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