

Squash Old Fashioned

(about 12 servings)



Ingredients:

- 20 oz Ghost Hill Bourbon
- 16 oz Roast Squash Juice (recipe below)
- 5 oz Demerara Simple Syrup
- 20 Drops Orange Bitters
- Charred Sage Sugar, Dust Rim (recipe below)
- 20 ea Charred Squash Sticks (recipe below)

Directions:

- Mix all ingredients except for the sage sugar, mix well.
- Rim half of a cocktail glass with the charred sage sugar.
- Pour over a round ice ball.
- Garnish with charred squash stick.
- Serve immediately.

Charred Sage Sugar

Ingredients:

- 10 ea Sage Leaves
- ½ cup Sugar

Directions:

- Place sage leaves on metal tray and char with torch for 2-3 seconds, let cool.
- Muddle sugar and sage together.

Squash Sticks

Ingredients:

- 20 3inch by ¼ inch Butternut Squash Sticks made from the base
- 4oz Butter
- 2oz Brown Sugar
- Pinch Nutmeg

Directions:

- Melt butter, sugar and nutmeg.
- Toss with squash sticks, roast in oven for 15-20 minutes till tender but not falling apart.
- Gently remove from pan and let cool on plate.

Roast Squash Juice

Ingredients:

- Top of Squash, leftover from sticks, rough chopped, small

4oz Demerara Simple Syrup
24oz Water

Directions:

Mix all together, cook on stove top until mush.
Strain through china cap and cool.
Save leftovers for demi.

Demerara Simple Syrup

Ingredients:

12oz Demerara Sugar
10oz Water

Directions:

Melt in pan on stovetop until melted but do not boil, cool.