

Infused House Bourbon

Shelf Life:

30 Days

Equipment

Checklist:

- Strainer

- 32 vz Measuring Cup

- Day Dot (see below)



1. Add cherries into bourbon bottle.

	Small Batch	Item
Batch Yield	1 Liter	
Ingredients	1 Liter	House Bourbon
	15 each	Dried Bing Cherries
<p>Bourbon must infuse for 48 hours.</p> <p>Bourbon must be shaken 2x per day (See schedule below)</p>		
Storage Container	Original bottle of Old Forrester	

2. Add Day Dot to back of bottle. CIRCLE THE START DAY.

3. Infusion Schedule:

1st Day PM: Shake and flip over to aid the infusion. SLASH DAY DOT.

2nd Day AM: Shake and flip over to aid infusion. LINE DAY DOT.

2nd Day PM: Shake and flip over to aid infusion. SLASH DAY DOT.

3rd Day AM: Shake and flip over to aid infusion. Strain out the bourbon, dump the cherries, then pour the bourbon back into the bottle.