



# CAROLINA WINTER

SERVINGS: 1 cocktail    ACTIVE TIME: 2 mins    TOTAL TIME: 24 hrs

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When winter falls on the Carolinas, locals often turn to the warmth of whiskey and coffee to keep their engines running until spring returns. Carolina Winter is a cold weather cocktail using TOPO Distillery's uniquely delicious Eight Oak Whiskey. Infused with a subtle coffee flavor, this recipe aims to build upon an already deeply flavored spirit and bring some warmth and holiday cheer to your taste buds at the same time!

## Ingredients

- > 2 oz. coffee-infused TOPO Organic Eight Oak Whiskey
- > 1 oz. simple syrup
- > 1/4 tsp cinnamon
- > 2 oz. half and half
- > Pinch of nutmeg

### For the Infusion & Simple Syrup

- > 1/2 cup organic coffee beans
- > 1 cup water
- > 1/2 cup sugar

## Directions

1. For the Whiskey Infusion: Pour 1/2 cup whole organic coffee beans into one full bottle of TOPO Organic Eight Oak Whiskey and let sit for 24 hours. Strain the whiskey into a separate container and then use a funnel to return the spirit back into the TOPO bottle.
2. For the Simple Syrup: Combine a cup of water and a half cup of sugar and warm over medium heat until the sugar dissolves. Pour into an air-tight container and store in the refrigerator.
3. To make the cocktail, strain the infused whiskey into a shaker filled with ice. Add the cinnamon and simple syrup and shake until very cold. Strain into a rocks glass and slowly top off with half and half. Garnish with freshly grated nutmeg.



## Shopping List

- |  |                                   |   |
|--|-----------------------------------|---|
| <input type="checkbox"/> 2 oz. coffee-infused TOPO | <input type="checkbox"/> cinnamon | <input type="checkbox"/> half and half        |
| <input type="checkbox"/> Organic Eight Oak Whiskey | <input type="checkbox"/> nutmeg   | <input type="checkbox"/> organic coffee beans |
| <input type="checkbox"/> sugar                     |                                   |   |