

MAKING MEMORIES

COOKING WITH KSPS

PERSIMMON SPICED WARM OLD FASHIONED

- 1 fuyu persimmon, halved and thinly sliced
 - 1-inch knob of ginger, thinly sliced
 - 3 to 4 allspice berries
 - 1 star anise
 - 5 to 6 black peppercorns
 - 1/2 cup sugar
 - 1/2 cup water
 - Bourbon, of choice
 - Hot water
1. To make the syrup, place a small saucepan over medium heat. Combine all of the ingredients for the syrup.
 2. Bring to a simmer and immediately bring down the heat to low; allow to simmer for about 10 minutes, until very fragrant.
 3. Strain the mixture, discarding the solids. You should end up with about 1/3 cup syrup.
 4. To make a warm old fashioned, add 3 ounces of syrup to each mug.
 5. Top with 3 ounces bourbon and about 2 ounces hot water. Garnish with a persimmon slice.



KSPS.ORG/MAKINGMEMORIES

