Persimmon Spiced Warm Old Fashioned

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.

- 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