

Tommy Bahama®

Figgy Five Spice

GLASSWARE: Double rocks

GARNISH: Chinese five spice dusted orange peel

MAKES 1 DRINK

2 oz. Tommy Bahama Rye Whiskey

1 oz. Five Spice Fig Syrup

½ oz. Meyer lemon juice

½ oz. orange juice

½ cup sugar

¼ cup water

3 Tbsp fig preserves or spread

1 tsp Chinese five spice powder

INSTRUCTIONS

1. Five Spice Fig Syrup: Add sugar and water to a small saucepan, stir well. Bring to a soft boil, then reduce heat. Add fig preserves and five spice powder, continue to stir.
2. Combine all ingredients into a mixing glass, add ice, and stir to incorporate. Strain into glass filled with fresh ice. Garnish with the orange peel.