Is for Whisky 4 DRINKS EVERYONE SHOULD KNOW HOW TO MAKE



Whether you're entertaining a dinner party or unwinding after a long day, nothing raises your spirits like a cocktail made with Glenfiddich Scotch Whisky. So clear your counter and break out the glasses-these four drink recipes are so simple, you'll have them memorized as a part of your repertoire in no time.



Glenfiddich 12 Year Old Single Malt Scotch Whisky

- Fresh and Fruity
- Sweet
- Mellow



Glenfiddich 14 Year Old **Bourbon Barrel** Reserve

- Sweet and
 - Rich
- Lingering Sweetness

GLENFIDDICH SCOTCH WHISKY www.glenfiddich.com

Drink Name:

Glenfiddich 14 Year Old Fashioned



Ingredients:

- ▶ 2 parts Glenfiddich 14 Year Old Bourbon Barrel Reserve
- ▶ ¼ part Demerara Syrup
- ▶ 2 dashes Angostura Bitters
- ► Orange Twist (Garnish)



Instructions:

▶ In a double rocks glass, add the Glenfiddich 14 Year Bourbon Barrel reserve, demerara syrup and Angostura bitters. Add ice and stir briefly. Garnish with an orange twist.



Drink Name:

Malt Julep



Ingredients:

- ▶ 2 parts Glenfiddich 14 Year Old Bourbon Barrel Reserve
- ▶ ¼ part Simple Syrup
- ▶ 2 dashes Angostura Bitters
- ▶ Mint Leaves (Garnish)



► Combine Glenfiddich 14 Year Old Bourbon Barrel Reserve, simple syrup and Angostura bitters into a traditional julep cup. Fill with crushed ice and garnish



Drink Name:

Whisky Sour



Ingredients:

- ▶ 2 parts Glenfiddich 12 Year Old Single Malt Scotch Whisky
- ▶ ¾ part Fresh Lemon Juice
- ▶ ¾ part Simple Syrup



▶ Pour the whisky, lemon juice and simple syrup in a shaker tin. Add ice, shake vigorously, strain into a coupe and serve.



Drink Name:

Rob Roy



Ingredients:

- ▶ 2 parts Glenfiddich 14 Year Old Bourbon Barrel Reserve
- ▶ 1 part Sweet Vermouth
- ▶ 2 dashes Angostura Bitters
- **▶** Brandied Cherries (Garnish)



Instructions:

► Combine Glenfiddich 14 Year Bourbon Barrel Reserve, sweet vermouth and bitters in a mixing glass and stir over ice. Strain into a coupe and garnish with brandied cherries.