



FORTY CREEK WHISKY DRINK RECIPES



Whisky Toddy

- 2 oz. Forty Creek Whisky
- 1 oz. lemon juice
- 1 thick lemon slice studded with 3 cloves
- 1 tsp. sugar
- 1 cinnamon stick
- boiling water

Put the studded lemon slice into a mug.
Add the whisky, sugar and cinnamon stick.
Pour in the boiling hot water and stir.



Pink Lady

*Recipe compliments of the Forty Creek
Pink Ladies BBQ Team, Memphis TN*

- 1 1/4 oz. Forty Creek Whisky
- 3/4 oz. Grenadine
- 1/4 oz. Sour Mix
- 1/4 oz. 7-Up
- A splash of orange juice

Mix ingredients in a tall glass.



Whisky Sour

- 2 oz. Forty Creek Whisky
- 1 oz. FRESH lemon juice
- 1/4 tsp. superfine sugar

Shake with ice, strain and serve in a sour glass.
This whisky sour recipe is less sweet than the
traditional cocktail.



Hurricane

*Recipe compliments of Razoo Bar & Patio
on Bourbon St., New Orleans LA*

- 2 oz. Forty Creek Whisky
- 1 oz. Amaretto
- 1 oz. Triple Sec
- Hurricane Mix

Pack a jumbo (26 oz.) glass with ice
and fill with Hurricane Mix.



Forty Apples

- 1 oz. Forty Creek Whisky
- 1 oz. Sour Apple Pucker
- 3 oz. cranberry juice
- 1 oz. 7-Up

Shake and serve up in a chilled cocktail glass
rimmed with sugar and cinnamon.



Manhattan

- 2 oz. Forty Creek Whisky
- 1/2 oz. or dash sweet vermouth

Stir all ingredients, strain into a martini glass.
Garnish with lemon peel & cherry.



Old Fashioned

- 1 oz. Forty Creek Whisky
- 1 tsp. sugar
- 1 tsp. water
- 2 dashes bitters
- ice

Mix the sugar, water and bitters in a mixing glass.
Add the whisky and ice cubes. Stir and pour into
a rocks glass. Decorate with a slice of orange and
a maraschino cherry.



Quebec Cocktail

Recipe compliments of United States Bartenders Guild

- 1 1/2 oz. Forty Creek Whisky
- 1/2 oz. Amer Picon
- 1/2 oz. dry vermouth
- 1/2 oz. maraschino liqueur

Shake & strain into a chilled cocktail glass.
Garnish with a maraschino cherry.



Canadian Cocktail

Recipe compliments of United States Bartenders Guild

- 1 1/2 oz. Forty Creek Whisky
- 1/2 oz. Orange Curacao
- 1/2 oz. fresh lemon sour
- dash Angostura bitters

Shake & strain into an ice-filled old fashioned glass.
Garnish with an orange slice.



Forty Split

- 1 1/4 oz. Forty Creek Whisky
- 1/4 oz. Orange Liqueur
- 1/4 oz. Chocolate Liqueur
- 1/4 oz. Coffee Liqueur
- 1/4 oz. Banana Liqueur
- 1/2 oz. half and half cream

Shake & strain into a martini glass.
Garnish with a chocolate rim and a cherry.



Forty Oranges

- 1 1/4 oz. Forty Creek Whisky
- 1/2 oz. Orange Liqueur
- 1/4 oz. Butterscotch Liqueur

Garnish with a lemon twist and serve in a rocks glass.



Forty-Seven

- 1 1/2 oz. Forty Creek Whisky
- 4 oz. 7-Up

Serve over ice in a rocks glass.