



"Kentucky Irish Coffee"

Bourbon Barrel Aged Irish Coffee

- Yield: [10-12 ounce serving]
- Total time: [10 minutes]

Ingredients

- Bourbon Barrel Aged & Roasted Coffee | 16 grams / .5 ounce ground
- 1.5 oz Bourbon or Whisky <100 proof
- 4 drops Smoked Cinnamon Bitters, or Aromatic Bitters
- .5 oz Bourbon Smoked Simple Syrup, or any simple syrup to taste
- 4-6 oz Bourbon Barrel Aged Coffee, any brew method
- 2 Dollops Bourbon Vanilla Whipped Cream, else just add 2 oz Whole Milk / Cream

Brew Coffee (any method below)

- **Espresso:** Extract 16 grams *fine* ground coffee as a double shot (produces ~ 2 ounces), steam or froth 4 ounces milk to desired texture
- **Pour Over / Drip Brew:** Extract 16 grams *medium* ground coffee using 8 ounces water (produces ~ 6 ounces)
- **Cold Brew:** Extract 16 grams *course* ground coffee in 8 ounces water using a French Press or cold brew system, refrigerate for 16-20 hours then strain (produces ~ 6 ounces)

Mix & Serve

- Dissolve simple syrup, bitters, and whiskey in to your hot or cold coffee
- Add whipped cream or milk / cream until glass is full... serve and enjoy!

