

Maple Nut Rush

Maple Old Fashioned-style sipper

*Sweet as a backwoods breakfast,
smooth as creek water, with a slow
sugar finish that keeps on talkin'!*

Glassware: 6–8 oz rocks glass

Ingredients:

- 2 oz Tree Tap Maple Shine
- 1/2 Tbsp raw honey
- 1/8 oz vanilla syrup
- 1 brown sugar cube
- 2 small ice cubes or 1 large ice ball
- Tangerine peel (for expressing + garnish)

Method:

1. Add ice to a rocks glass.
2. Pour in 2 oz BSS Tree Tap Maple Shine.
3. Add raw honey and vanilla syrup.
4. Drop in the brown sugar cube.
5. Gently muddle the cube—don't fully dissolve it; let it melt slow as you sip.
6. Stir briefly (10–15 seconds) to bring it together without losing that sugar grit.
7. Express a tangerine peel over the glass, rub along the rim, then drop it in.

Garnish:

Tangerine twist

***YOU NEED WANT THIS BOTTLE**



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BLACK SEA SHINES
OF THE OZARKS