

## Spiced Persimmon Bourbon Old Fashioned

<https://www.halfbakedharvest.com/spiced-persimmon-bourbon-old-fashioned/>



photo: half-baked harvest

### Ingredients

Spice Maple Persimmon Puree

- 2 ripe fuyu persimmons, chopped
- 1/4 cup real maple syrup
- 1 cinnamon stick, plus more for serving

Old Fashioned

- 2 ounces bourbon
- 1 ounce lemon juice
- 1 juice from clementine (or ¼ cup orange juice)
- 1 dash orange bitters
- 1-2 tablespoons persimmon puree
- sparkling water, for topping
- star anise, for serving (optional)



### Instructions

1. Persimmon Puree: In a small pot, combine the persimmons, maple, 1/2 cup water, and 1 cinnamon stick. Set over medium heat and bring to a boil. Cook 5-8 minutes or until the persimmons are mushy and have released their juices. Remove from the heat. Remove the cinnamon stick and puree the mix. Let cool. The puree will keep for 1 week in the fridge.
2. Old Fashioned: In a cocktail shaker, combine the bourbon, lemon juice, clementine juice, orange bitters, and 1-2 tablespoons of the persimmon puree. Shake to combine. Strain into a glass. If desired top with sparkling water. Garnish with cinnamon and star anise.