



<p><b>Pass The Turkey</b> (created by Master Sommelier Fred Dexheimer)</p> <p>1.5 oz Wild Turkey 2 oz apple cider 1 tbs cranberry jelly 1 sprig fresh sage 1 sprig fresh thyme</p> <p>Muddle sage and thyme with apple cider. Add ice, top with Wild Turkey and cranberry jelly. Shake well, strain over ice in a glass rimmed with turkey jus and breadcrumbs.</p>	
<p><b>American Honey Patriot Tea</b></p> <p>4 cups water 1/2 cup sugar 8 black tea bags 1 lemon, cut into 8 wedges 1/2 cup fresh mint leaves 2 cups American Honey</p> <p>In a large saucepan, boil 4 cups water. Add 1/2 cup sugar; stir to dissolve. Remove from heat; add 8 teabags of black tea. Steep 10 minutes; discard teabags. Add 4 cups cold water; transfer to pitcher and chill. Mash or muddle lemon wedges and add to pitcher. Add 1/2 cup fresh mint leaves. Using a wooden spoon, crush mint until fragrant. Stir in 2 cups of American Honey. Serve over ice.</p>	
<p><b>Thanksgiving 101</b></p> <p>Wild Turkey 101 on the rocks Cranberries Rosemary</p> <p>Serve in a rocks glass. Garnish with cranberries and a sprig of rosemary.</p>	
<p><b>Wild Turkey Bourbon Manhattan</b></p> <p>1 part Wild Turkey 101 1 1/2 parts sweet vermouth 1 dash bitters</p> <p>Stir well with cracked ice and strain into a Manhattan or chilled martini glass. Garnish with a maraschino cherry.</p>	

**The 54 Julep**

2 1/2 ounces Wild Turkey 101  
3 sprigs of mint (for 6 to 8 mature-sized leaves)  
1 1/2 teaspoons brown sugar  
1/2 cup crushed ice

In a traditional silver julep cup or double-old fashioned glass, mull two sprigs of mint with the brown sugar and one ounce of bourbon for a few minutes, crushing the mint leaves with a spoon. Add the crushed ice, the rest of the bourbon, and garnish with sprig of mint.



Enjoy responsibly & serve chilled

For further information:

[www.wildturkeybourbon.com](http://www.wildturkeybourbon.com)

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