



As a distillery with deep roots in brewing, we couldn't help but be attracted to the dessert-like beers of Southern Tier Brewing Co's Blackwater Imperial Stouts.

## PEANUT BUTTER CUP WHISKEY

Notes of milk chocolate and creamy peanut butter, Peanut Butter Cup Whiskey is our twist on the most popular candy in the USA. Try any of these great recipes or pair it with the beer of the same name from Southern Tier Brewing Company!

## SHOTS & SHOOTERS

### THE PURPLE COW SHOT

1 part Peanut Butter Cup Whiskey  
2 parts Welch's Purple Grape Juice  
.25oz Heavy Cream  
Ice  
Shot Glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds. Strain into the shot glass.

### CHOCOLATE PEANUT BUTTER FUDGE SHOOTER

1oz Peanut Butter Cup Whiskey  
1oz Chocolate Liqueur  
Caramel Syrup & Granulated Sugar  
Ice  
Shot glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds. Rim glass with syrup and sugar. Double strain into the shot glass.

### PEANUT BUTTER & CREME

1 part Peanut Butter Cup Whiskey  
1 part Creme Brulee Creme Liqueur  
Ice  
Shot Glass

Combine all ingredients in a cocktail shaker with ice and shake for 10 seconds. Strain into the shot glass.

## COLD COCKTAILS

### PUT IT ON TOAST

Ice  
1oz Peanut Butter Cup Whiskey  
1oz Raspberry Liqueur  
.5oz Orange Liqueur  
3oz Cranberry Juice  
.5oz Cinnamon Syrup  
Orange peel for garnish  
Chilled Martini, Coupe, or other  
Stemmed Cocktail Glass

Combine the whiskey, liqueurs, juice, and syrup in a shaker and shake with ice for about 10 seconds. Strain into the cocktail glass. Garnish with the orange peel.

### AFTER SCHOOL SNACK

Ice  
1oz STDC Peanut Butter Cup Whiskey  
3oz Apple Juice  
.5oz Cinnamon Syrup  
Caramel & cinnamon-sugar for the rim  
Dried apple for garnish  
Chilled Martini, Coupe, or other  
Stemmed Cocktail Glass

Rim the glass with the caramel syrup then dip into the cinnamon-sugar. Combine the whiskey, juice and syrup in a shaker and shake with ice for about 10 seconds. Strain into the cocktail glass. Garnish with the dried apple.

### FLUFFERTINI

Ice  
1oz Peanut Butter Cup Whiskey  
1.5oz Hotter Cocoa Whiskey  
.5oz Crème Brulee Cream Liqueur  
Marshmallow cream for rim  
Chilled Martini, Coupe, or other  
Stemmed Cocktail Glass

Rim the glass with marshmallow cream. Combine the whiskeys and liqueur in a shaker and shake with ice for about 10 seconds. Strain into the cocktail glass.

## HOT COCKTAILS

### PEANUT BUTTER CUP COCOA

2oz STDC Peanut Butter Cup Whiskey  
6oz Milk (or use half milk-half heavy cream for a richer texture)  
1 packet Hot Cocoa Mix  
Whipped cream for garnish  
Marshmallows for garnish  
Coffee mug

Put hot cocoa mix in a mug. Heat the milk and gradually stir it into the cocoa mix. Add whiskey. Stir then garnish with the whipped cream and marshmallows.