

Dear _____,

For you a collection of pür•likör liqueurs to spoil you palate!
You can

- savor the liqueurs neat
- drizzle them over ice cream, tarts, fruit salads, or a chevre log
- add them to a truffles recipe
- use them in marinades
- top with champagne (and maybe a touch of lemon juice and a few drops of bitters of your choice)
- mix them with virtually any base spirit, like here:

mix with scotch:

Highland Beauty *by Summer-Jane Bell*

- 1 part **pür•likör williams**, pear liqueur
- 1 part scotch
- 0.25 parts fresh squeezed lemon juice
- 4 sprigs thyme

Shake ingredients including thyme with ice. Double strain into a stemmed cocktail glass.
Garnish with a pear slice and a sprig of thyme.

mix with bourbon:

Spice Tea

- 1 part bourbon
- 1 part **pür•likör spice**, blood orange liqueur
- 0.75 parts fresh squeezed lemon juice
- cooled black tea, sweetened to taste

Add bourbon, spice liqueur and lemon juice to an ice filled mason jar and top with tea. Slide lemon wheels down the side of the jar as garnish.

try elderflower & cucumber:

Garden Spritzer *by Summer-Jane Bell*

- 1.5 parts **pür•likör blossom**, elderflower liqueur
- 1 part cucumber flavored vodka
- 0.75 parts fresh squeezed lime juice
- pinch of salt

Shake ingredients with ice and strain into an ice filled collins glass. Top with touch of soda water.
Garnish with cucumber slice.

Enjoy your pür•likör set,

Love, _____