



Taste Pure Colorado Spirit



This holiday season will look different. Fewer guests at our tables, more leftovers for us. Happy Thanksgiving from our families to yours.



\$10 OFF OR FREE DELIVERY



CODE: NOVTHX



As you know, we're big fans of simple syrups. They're quick, easy and provide endless creativity to your cocktails (or morning tea and coffee). This fall, we obsessed over nut simple syrups.

How to:

Ingredients: water, sugar and your favorite toasted nut. You can toast your nuts in a skillet or in a moderate oven (350 for 10 minutes). But watch them carefully - they burn quickly. The base ratio is 1:1 water to sugar. Stir water and sugar in a small pot and stir until sugar dissolves. Add toasted nuts and bring to boil. Simmer for 10 minutes. Remove from heat and let it cool. Strain and store in refrigerator. Simple syrups will keep for weeks.

Cocktail ideas:

Spring44 Gin, walnut fig maple simple syrup, topped with soda

Other ideas:

Add to hot chocolate
Add to coffee and tea
Pour over ice cream, pancakes, waffles or cakes

For more cocktail inspiration, check [here](#).



And, of course, there will be pie. Smaller Thanksgivings mean more pie for us. Your Spring44 Vodka can make your pie crust extra flaky. Unlike water, vodka prevents the formation of gluten. And the alcohol burns off in cooking so there is no boozy pie.



Here's our favorite crust recipe - makes one two-crust pie:

- 2 sticks unsalted chilled butter
- 1/4 cup cold Spring44 Vodka
- 1/4 cup cold water
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt.

Keeping everything chilled and working quickly, add equal parts water and vodka just so the dough holds together. Bake at hot oven (400) to get the best flake.

*Be kind.
Until next time,
Your friends at Spring44*