

Bourbon-Spiced Maple Syrup

Swick

Makes 1 1/2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Syrup

- 1 1/2 cups bourbon
- 1 cup maple syrup
- 1/2 vanilla bean, sliced into thin strips
- 1 star anise
- pinch of sea salt

To prepare the syrup, in a small sauce pot, add all the ingredients, place on medium heat and bring to a simmer. Once simmering, lower the heat and cook for about 10 to 12 minutes to reduce the syrup by about one-third.

Once reduced, remove from heat and serve warm.