

Bourbon Cream Martini *Cocktail Recipes*

Ingredients:

2 oz Buffalo Trace
Bourbon Cream,

1 oz Vodka,

Garnishes: chocolate shavings,
cocoa powder,
or a maraschino cherry.

Ice



Instructions:

1. **Chill the Glass:** Place your martini glass in the freezer for about 10-15 minutes to chill, or fill it with ice water to chill while you prepare the drink.
2. **Prepare the Shaker:** Fill a cocktail shaker with ice.
3. **Add the Ingredients:** Pour the Buffalo Trace Bourbon Cream and vodka (or bourbon) into the shaker.
4. **Shake:** Secure the lid on the shaker and give it a good shake for about 15 seconds, or until the outside of the shaker feels very cold.
5. **Prepare the Glass:** If you've chilled your glass with ice water, empty it out.
6. **Strain the Drink:** Remove the lid from the shaker and place a strainer over the top. Pour the drink into the chilled martini glass.
7. **Garnish:** If you like, you can garnish the drink with chocolate shavings, a dusting of cocoa powder, or a maraschino cherry.
8. **Serve and Enjoy:** Your Bourbon Cream Martini is ready to be enjoyed!