



## Velvet Holiday

PAIRS WONDERFULLY WITH A BOTTLE OF OUR STOGIE CLUB RUBY PORT

Welcome guests with the scent of Bourbon from the world's highest-altitude distillery warmed with Port and baking spices. They'll know that they're in for something special.



1 bottle ruby Port  
1½ cups Breckenridge Bourbon  
8 ounces Breckenridge Bitter  
2 cinnamon sticks, broken in half  
2 star anise  
1 tablespoon cardamom pods  
6 cloves  
Peel of 1 orange, plus more for garnish  
Dried orange slices, for garnish

Combine first 7 ingredients in heavy bottomed saucepan. Warm over low heat for approximately 30 minutes. Add orange peel, and simmer for 20 minutes. Strain into insulated pitcher. Garnish with orange slices and peel.  
Serves 8.