



## Pandan Fashioned Cocktail from The Union Bar



Vegetarian



Vegan



Dairy Free

READY IN



1440 min.

SERVINGS



1

CALORIES



932 kcal

BEVERAGE

DRINK

### Ingredients

- ☐ 2 dashes angostura bitters
- ☐ 2 inch bay leaves
- ☐ 2 bay leaves whole
- ☐ 2 ounces bourbon
- ☐ 1 cup granulated sugar
- ☐ 2 simple syrup glaze
- ☐ 2 cups water

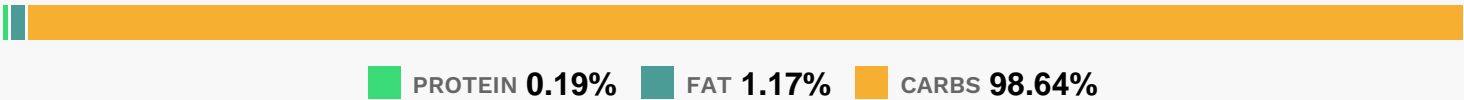
# Equipment

☐ sauce pan

# Directions

- ☐ To make the pandan simple syrup, combine the sugar and water in a small saucepan and bring to a boil.
- ☐ Let the syrup cool and transfer it to a glass bottle.
- ☐ Add in the pandan leaves and allow it to infuse for 24 hours. Strain before using.
- ☐ To make the cocktail, combine Angostura and pandan simple syrup in a mixing glass. Fill glass with ice and add bourbon.
- ☐ Stir for 15 seconds. Strain into an ice-filled old fashioned glass.
- ☐ Garnish with pandan leaf knot and serve.

# Nutrition Facts



# Properties

Glycemic Index:85.09, Glycemic Load:139.62, Inflammation Score:-3, Nutrition Score:3.6413043141365%

# Nutrients (% of daily need)

Calories: 932.4kcal (46.62%), Fat: 1.08g (1.66%), Saturated Fat: 0.12g (0.75%), Carbohydrates: 205.54g (68.51%), Net Carbohydrates: 204.15g (74.24%), Sugar: 201.32g (223.69%), Cholesterol: 0mg (0%), Sodium: 28.6mg (1.24%), Alcohol: 19.84g (100%), Alcohol %: 3.4% (100%), Protein: 0.4g (0.8%), Manganese: 0.45mg (22.47%), Iron: 2.47mg (13.69%), Vitamin A: 326.57IU (6.53%), Copper: 0.12mg (6.2%), Calcium: 60.49mg (6.05%), Fiber: 1.39g (5.55%), Vitamin B6: 0.09mg (4.62%), Vitamin B2: 0.06mg (3.75%), Vitamin C: 2.46mg (2.98%), Magnesium: 11.27mg (2.82%), Folate: 9.5µg (2.38%), Selenium: 1.36µg (1.95%), Zinc: 0.29mg (1.93%)