



Golden Oak Barrel



THE HIGHEST QUALITY BARRELS AT A PRICE YOU'LL LOVE

How To Get Amazing Results From Your Golden Oak Barrel

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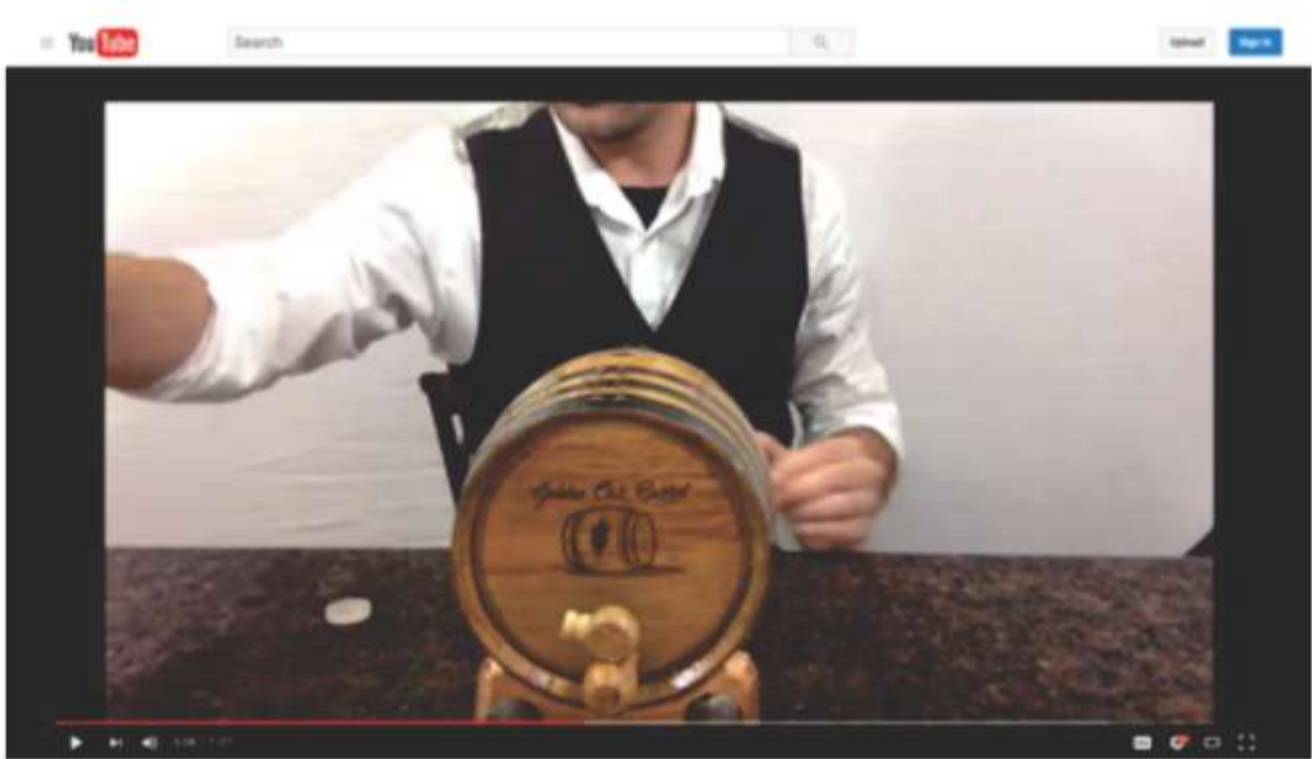
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Are you a visual person? Watch our video tutorial on how to prepare your

barrel.



<http://GoldenOakBarrel.com/guide/video>

My name is Sean and I want to thank you for purchasing a Golden Oak Barrel!

By following this guide, you will understand how to prepare your barrel, how the aging process works, and how to achieve the best possible results. That said, please do not skip any steps.

Why is this important?

Each barrel is unique and handmade by 4th generation coopers (barrel makers) and is capable of holding your alcohol for 1, 3, 5 or even 10 years when properly prepared and maintained. We want you to have an amazing experience with our barrels and the best way to do that is to help you age your alcohol to perfection. Each alcohol ages differently and this guide will give you best practices for each type of alcohol.

Regardless of your alcohol choice – by the end of this guide you will have a bulletproof, simple & long-term solution for aging alcohol to perfection!

I'll also answer some commonly asked questions you might have about our barrels later in this guide.

Important, please read: We're 100% committed to providing you with a top-notch customer experience. If there's anything that didn't go right with your order, please hit reply to this e-mail and let us know immediately before leaving a review on Amazon. I'll look into it for you personally!

Remember- **we're in this together**. Success stories from customers like you bring a glowing smile to our face! So thank you for being a part of this movement!

IMPORTANT INFO FOR OAK BARREL OWNERS

Each barrel is made from brand new North American Oak wood. Oak, unlike many other woods, has been used for hundreds of years to make barrels of all sizes because it is solid, has predictable characteristics, does not rot when exposed to liquid, and does not add any sour flavors. That predictability is important with barrels because it allows the cooper (barrel maker) to size the wood just perfectly with an air tight fit so when wet, it swells and adds pressure all around sealing the barrel even tighter.

Every single oak barrel is made by hand, they are not mass produced and no two barrels are ever the same. The wood grain and texture on each stave (wooden plank) varies from barrel to barrel and so do the heads (ends). Sometimes one might seal quicker than the other however cosmetic differences **shouldn't have any impact on your barrels performance.**

Why did people use barrels and why do they still today?

So many of the drinks people love have been around for hundreds of years. This is before plastics and before glass bottles were available to the masses. The best way that alcohol and many other liquids were stored was in a wooden cask also known as a barrel. These barrels protected the contents from the elements, pest and from spoilage. These barrels imparted flavors on the alcohol and turned them into even more tasty drinks. This is why even today many alcohols that people love to drink spent some time in an oak barrel. To bend wood to make the shape of a barrel it requires it to be heated which chars the inside of the barrel. This charring is what adds the flavor to the contents. There could be no whiskey without a barrel, no Gold tequila without a barrel, even some wines would taste much different if they had not spent some of their life in a barrel. People also use barrels for non-alcoholic items including vinegar and hot sauce to name a few

What causes the flavor to change?

The inside of your barrel determines the flavor imparted on your alcohol. Here is how it works. The staves are heated over a fire so they can be bent and this causes them to become charred. It is essentially a darkening of the wood due to heat without burning it. This is what allows the alcohol to take on additional flavors.

Even though charring sounds like an obscure idea it's not. Many common alcohols not only use charring, but actually require it. Whiskey/Scotch would have minimal flavor if it wasn't initially stored in an oak barrel. A gold tequila never could be made from a silver tequila without an oak barrel. Certain wines and craft beers would not exist, or at the very least have a vastly different taste than what we know today.

How to cure (prepare) your barrel before you add alcohol.

It's fun to age your own alcohol at home. For many people it's all about making something new and unique. Something that fits their taste and preference and gives them a freedom to make their own drinks as well as the pride that comes with making something that you can't just buy in a store.

What to expect from your barrel

It's fun to age your own alcohol at home. For many people it's all about making something new and unique. Something that fits their taste and preference and gives them a freedom to make their own drinks as well as the pride that comes with making something that you can't just buy in a store.

What to expect from your barrel

It is better to be safe than to lose a good brew, and that's why we recommend performing a taste every week to see how it's coming along. The taste factor is completely up to you and the longer you let it sit in the barrel, the more flavor it will obtain.

Another factor when it comes to aging alcohol is the contents of a smaller barrel will age much quicker than a bigger barrel. So the flavor you get after 3-4 weeks in a 1 Liter could be the same as 8-10 weeks in a 5 Liter barrel. That is why it's important to regularly sample your alcohol every week or every couple weeks until you know how a specific alcohol will perform.

Now, your barrel is a little piece of wooden greatness and we guarantee it to perform. However, it is up to you to choose what you put in it and when it is time to take it out/ drink it. Just as you can over cook food, you can over age some alcohols and you can't reverse it.

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gives them a freedom to make their own drinks as well as the pride that comes with making something that you can't just buy in a store.

Aging v.s. Fermentation?

Most alcohols can be aged however aging is much different than fermenting. Fermenting is the process which turns raw ingredients into the alcoholic drinks we know i.e. grapes into wine or malt into beer. This fermentation process is necessary for raw ingredients but once it is complete it is not done again. Anything that contains carbon or is gaseous will require a fermentation lock. There are differences between brewing and aging and it goes outside our guide, however it is essentially a stopper that lets CO₂ out but doesn't let air or micro organisms in.

Now that we have gone over the basics lets prepare the barrel

How to cure (prepare) your barrel before you add your alcohol

Step #1 – Blow into the cork hole

This may sound silly, but the best way to see where any super fine gaps may be between the wood is to lightly blow into the barrel. When you create this positive pressure on the inside you will be able to hear where the air is escaping from the barrel. If you hear air coming out of it ever so slightly that is fine and completely normal. The wood will swell once wet. However, the outside will be dry and only the inside of the barrel that holds the liquid will swell.

This step is optional but it is a convenient way to tell where the water will drip from in the initial fill of water.

One important note- If you barrel has been left exposed to the air with no contents it will shrink by up to 10%. That is not what we want because it will make it harder and take longer for the barrel to seal when you are ready to use it. The metal hoops might even pop off if left long enough. If you're not ready to

use it yet or need to give it as a gift still, wrap it back up in the shrinkwrap/brown paper/box we shipped it in. If you don't have that and want to keep your barrel in optimal condition for when you are ready, please fill it ½ to ¾ full with water.

Step #2 – Fill with water

This one's pretty simple. Fill the barrel between 50-90% with room temperature water and let it sit. Once you do this the wood will start to swell and you will notice any potential leaks. Most of the time a simple paper towel underneath it will be fine however, you may want to put it in the sink if you feel it is leaking a bit too much. Let it sit until the leaks slow to a slight drip or stop entirely. Sometimes it takes a couple hours, other times it could be a day or two?

Whether the barrel was made 200 years ago or is one of ours and was made a couple weeks back, leaks are to be expected with every wooden oak barrel. The drier it becomes the more it will leak.

Once it appears to be leak free, pick it up and with the cork on, roll the water on the inside from one side to another or give it a light to moderate shake. Make sure that the water covers every part of the barrel on the inside. This is done to both ensure there are no additional leaks and to scrub off any potential wood chips on the inside before draining the water.

Once you have given it a good shake and let it sit for a few additional minutes, **then you're ready to drain.**

Step #3- Draining the water

Once the wood has sealed it is time to drain the water. Over a sink, roll the barrel so the cork hole is pointing downward and remove the cork. Once removed the water will start to flow. With the cork still removed, open the spigot.

This will allow air to flow through while the water flows out and will do a better job of clearing the water out.

Once clear of water you can either fill with your alcohol/ spirits or repeat the process again if you feel it needs another cleaning.

Make sure you are comfortable with the barrel sealing fully before adding your **contents. It's always** better to let it sit for a few extra hours or a day after it seals then to add your drink early and let some of the contents spill out.

Step #4- Fill with the good stuff

Now that your golden oak barrel is sealed nice and tight and is all cleared out, it is time to fill your barrel with your favorite drink. As you fill it through the top cork hole you will want to make sure the spigot is closed (not pointing straight away from the barrel).

Once filled with your spirit and any other ingredients, go ahead and put the cork back on top to seal it.

Note: If you pour something in that releases gas when aerated (like wine) then you need to leave the cork off the top for a while. If you don't, this pressure will push outward and may cause the barrel to leak.

Questions you may have about your barrel

Where should I keep my barrel?

We recommend keeping your barrel in a cool place where the temperature stays the same all throughout the day. The constant temperature prevents the contents from going through continual fluctuations which can cause it to have a funny taste. If you have ever left mayonnaise in a refrigerator door and it has

turned yellow quickly then you have seen what temperature changes do to food and drinks. Keep your barrel out of direct sunlight and in a dry environment. The exposed sunlight will not only cause it to heat up, which as mentioned above we do not want, but it will also cause the exposed part to heat and shrink. When the wood heats and shrinks, there becomes a space between the staves that will cause leaks. A barrel that leaks is never a good thing and can always be prevented. Ideal places include kitchen counters, basements, garage, man cave, pantry or another place where temperature is controlled and cool. This is why cellars have been used for storing barrels for hundreds of years.

What do I do if it has stains on it?

Stains can occur when filling. Most people don't want stains and can prevent it by following the 4 step instructions above and letting the barrel cure properly. If wine or other alcohol does drip down the barrel, just wipe it off. Wine and liquor will stain wood just like it will stain carpet. Our barrels are varnished to decrease the chance of staining however Gin will still stain.

Another type of staining can happen with a high proof alcohol like vodka. Vodka or other stronger alcohols when left to dry on the outside can cause a white discoloration on the barrel. Just like washing your hands with rubbing alcohol will cause your skin to dry out, letting it sit on your barrels will cause the wood to dry out and leave streaks. To get rid of this, we recommend wiping it down with linseed or another wood finishing oil. By doing so, this will recondition the wood **and will give it most all of its' original shine.**

In no way will the staining take away from the quality of the contents. Barrels are meant to be more functional than for decorative purposes however we understand that a good looking barrel gives a sense of pride. After several uses it will look different then when you first got it.

RECIPES

The rest of this guide is for giving you recipes to work from and to give you inspiration to create your own. Feel free to share any of your own recipes with us and we will be sure to include them in the next version of this guide.

Bourbon Recipes

Tequila Based Recipes



Silver to Gold

Complexity: 1

Tequila comes from the agave plant in Mexico and is somewhat similar to moonshine and is clear. Once it sits in an oak barrel it becomes a pale yellow and is now a gold tequila with all the additional flavors the oak imparts on the tequila.

Ingredients: (1) 750 ml bottle, premium, Silver Tequila (100% Blue Agave)

Instructions:

Place in barrel and let age for up to 2 months. New barrels will age tequila in about 1/3rd the time as one that has been used a few times before.

Aged Tequila with Vanilla

Complexity: 2

Tequila with vanilla flavors and a hint of coffee.

Ingredients: (Makes 1 Liter)

- 100% agave Alteno
- 1 coffee bean
- 4 - 1/2" piece of a vanilla bean

Instructions:

Pour all ingredients into a 1 Liter oak barrel and let age for at least two months. Enjoy from the barrel, or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Barrel-Aged Margarita

Complexity: 2

To age margaritas it requires a citrus-juice sour, which we do not recommend putting in a barrel, and we suggest substituting for Lactart (a 10% lactic acid solution) which is a common food additive for the lime juice. This should provide a stable, pleasant and balanced, sour.

Ingredients

- 4 parts Tequila

- 1½ parts Cointreau
- 1¼ parts Agave Nectar
- 3 oz. Lacart per 750ml of Tequila

Gin Based Recipes



Barrel Aged Gin

Complexity: 1

Ingredients:

- Bombay Sapphire- Juniper berries

Instructions:

Pour the Bombay Sapphire into your barrel and let age for two weeks to a couple months. Enjoy from the barrel, or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Rum Based Recipes



Barrel Aged Crown

Complexity: 1

Ingredients:

- Crown Royal

Instructions:

Pour Crown Royal into your oak barrel and let age for 45 to 90 days. Enjoy from the barrel, or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Barrel-Aged Rum Old Fashioned

Complexity:3

This is a rich and delicious cocktail that is easy to make and when aged in a barrel it really pulls out the oak flavors in the barrel. This is a great way to start getting into making more complex rum so chose one that you like. We

recommend sugar in the raw (big sugar granules) because it is only slightly processed and is easy to find and goes well with rum.

Ingredients:

- 2.25 liters Aged Rum (3-750ml bottles)
- $\frac{3}{4}$ cup Sugar-in-the-Raw
- 3 oz. Water
- $1\frac{3}{4}$ oz. Bittercube Cherry Bark Vanilla Bitters

Instructions:

Add all Ingredients to a large pitcher and stir to dissolve the sugar. Once mixed thoroughly pour into your barrel. Store for 1 week to several months. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into a whiskey glass over a Large ice-cube. For garnish, top with orange oil from the twist of an orange skin and discarding the rind.

Whiskey & Bourbon Based Recipes



Aged Honey Whiskey

Complexity: 2

This will be very similar to a Honey flavored Jack Daniels but with a bit more kick due to the high alcohol content.

Ingredients: (3 Liter)

- 1/4 Cup Canadian Rye Essence
- 3 Liter Vodka (cheap vodka is ok)
- 1 Cup Honey (Heated to thin)

Instructions:

Pour all ingredients into a 3 Liter clean oak barrel and let age for 3 weeks. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Vanilla Bourbon

Complexity: 1

This will taste like a normal bourbon with a hint of vanilla aroma and after taste.

Ingredients:

- 1 Liter Bourbon
- 1 Vanilla Bean

Instructions

Pour ingredients in barrel with the vanilla bean whole or cut and let age for two weeks. Taste regularly until desired taste is achieved. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Turkey Jim

Complexity: 2

Ingredients: (3L Size)

- 1L Wild Turkey 101
- 2L Jim Beam
- A few drops of wild honey. (Less than 1/2 tspn)

Instructions:

Pour all ingredients into your 3 Liter oak barrel and let age for 45-90 days. Enjoy from the barrel, or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass and add ice to stir and chill.

Brandy Based Recipes



Barrel-Aged Brandy Old Fashioned

Complexity:3

This old fashioned utilizes Brandy, muddled cherry and orange to set this Brandy Old Fashioned apart from the other adjustments to this delectable cocktail. You can drink this without aging but with aging in your barrel it will add those oak and vanilla flavors that you desire. Instead of adding muddled fruit to the aging barrel, this can be unpredictable depending on the quality of the fruit and difficult to remove, we use Cherry Heering and Cointreau to add the rich cherry flavor and the sweet orange notes.

Ingredients:

- 2 parts Brandy
- ¼ part Cherry Heering
- ⅛ part Cointreau
- ½ oz. Angostura Bitters per liter of Brandy

Instructions:

Add all ingredients to your barrel. Store for one month or more. Gently swirl in your barrel before tapping as the Angostura Bitters will have settled to the bottom. To serve, tap 3-4 oz. into an ice-filled mixing glass. Stir to chill and strain into a whiskey glass over fresh ice. You can garnish with an orange wedge and or a brandied cherry.

Cocktail recipes



Error! Reference source not found. Barrel-Aged Negroni
Complexity:1

A popular aperitivo which benefits from barrel-aging is The Negroni as it adds a smooth flavor this naturally bitter cocktail. Aperitivo.

Ingredients

- 1 part Gin
- 1 part Campari
- 1 part Sweet Vermouth

Instructions:

Pour all ingredients into your oak barrel. You will notice a major change of flavor within 1 week and it will reach peak flavor within a month. To serve, tap 3-4 ounces into a mixing glass. Stir with ice to chill and strain into a Coupe Glass. Garnish with an orange peel if desired. To store for later place in the refrigerator

and when ready to serve, pour into a coupe glass and garnish.

Barrel-Aged Boulevardier

Complexity: 2

This is a rich bitter classic, similar to a Negroni, that becomes an elegant drink to leisurely sip after spending only a few weeks in a barrel. Once aged it will have a lot of depth with a smooth taste with subtle oak, smoke and vanilla flavors. You will notice changes within the first week with peak changes within a month.

Ingredients:

- 1½ part Bourbon
- 1 part Campari
- 1 part Sweet Vermouth

Instructions:

Pour all Ingredients into your barrel. Flavor will develop within a week and should be tested weekly until desired is obtained for up to a month. To serve, tap 3-4 ounces into a mixing glass. Stir, with ice, to chill and strain into a Rocks Glass with a large ice cube. (Optional) Garnish with an orange twist. Another thing you can do is to bottle the contents of the barrel into clean single-serving bottles. To do this, cap, refrigerate, pour over an ice-cube and add the optional garnish

Barrel-Aged Manhattan

Complexity: 2

The Manhattan is a great cocktail that many people love and aging it in a barrel adds subtle oak and vanilla flavors.

Ingredients

- 2 parts Bourbon or Rye

- 1 part Sweet Vermouth
- 2/3 oz Orange Bitters per liter of Bourbon

Instructions:

Add all Ingredients to your oak barrel and age from one week to a few months. To serve, tap 3-4 ounces into a mixing glass. Stir with ice to chill and strain into a whiskey glass. Garnish with a brandied cherry. To store for later place in the refrigerator and when ready to serve, pour into a whiskey glass and garnish.

Barrel-Aged Martinez

Complexity: 3

Another great cocktail to age in a barrel is The Martinez. The smoky oak and vanilla flavors really come out in this gin based cocktail.

-
- 2 parts Gin (Old Tom style)
- 1½ parts Sweet Vermouth
- ¼ part Luxardo Maraschino Liqueur
- ½ oz Boker's (or Angostura) Bitters per 1½ liters of Gin

Instructions:

Pour all ingredients into your oak barrel and let age. You will notice the flavor change after the first week and you can let age for several months. To serve: tap 4 ounces into a mixing glass. Stir with ice to chill and strain into a Coupe Glass. Optionally garnish with a Lemon Twist. To store for later place in the refrigerator and when ready to serve, pour into a coupe glass and garnish.

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Barrel-Aged Toronto

Complexity:3

This 1920's-era cocktail was originally called the Fernet Cocktail in Robert Vermeire's 1922 book: Cocktails: How to Mix Them. Vermeire states that the cocktail was "much appreciated by the Canadians of Toronto." Somewhere

along the line, therefore, it was re-dubbed the Toronto. Although it looks dark and **menacing it's actually a lively and delicious cocktail pares well with the** flavors that come from your oak barrel.

Ingredients

- 2 parts Rye Whiskey
- ¼ part Fernet
- ¼ part Simple Syrup
- ½ oz. Angostura Bitters per liter of Rye

Instructions:

Add all ingredients to a clean oak barrel. Age for at least one month to several months. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add ice and stir to chill. Strain into a Rocks Glass over fresh ice and garnish with an orange twist. To store for later place in the freezer and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube.

Error! Reference source not found. Barrel-Aged Corpse Reviver #2

Error! Reference source not found. *Complexity: 4*

The original recipe for this is listed in Harry Craddock's 1930 **Savoy Cocktail Book** and is slightly different than this because many of the original ingredients are no longer readily available. The Corpse Reviver #2 is a delightfully complex drink with nice broad botanical and perfumy notes. It boasts a subtle tartness and hint of bitter and sweetness which is ideal for aging in your barrel.

Ingredients:

- 1 part Gin
- ¾ part Cocchi Americano
- ¾ part Cointreau

- 5 oz. Lactart per liter of Gin
- ¾ oz. Absinthe per liter of Gin

Add all Ingredients to your oak barrel and age from one week to a few months. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into a coupe glass. For optional garnish add an orange twist or cherry. To store for later place in the freezer and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube.

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Barrel-Aged Zombie

Error! Reference source not found. *Complexity: 5*

Error! Reference source not found. The Zombie, created by Donn Beach in 1934, packs quite a punch and as the name says, it will make a zombie out of you. The single-serving Zombie is delicious. Even though you can drink this without aging in a barrel, the barrels helps to smooth out some of the alcohols harsh edges and to pull the flavors together while adding hints of spice and vanilla.

Error! Reference source not found.

Error! Reference source not found. Ingredients: (3-Liter barrel)

- 750ml aged Rum
- 750ml gold Rum
- 500ml 151-proof Demerara Rum
- 8½ oz. Falernum
- 3 oz. Grenadine
- 3 oz. Cinnamon Syrup*
- 2 oz. Lactart
- ⅔ oz. Angostura Bitters

- 1/3 oz. Absinthe

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Error! Reference source not found.Instructions:

Error! Reference source not found.This is ideal for a larger barrel and the above recipe is for a 3-liter oak barrel. and age from 1 week to up to a few months. Tap 3-4 oz into a wine, martini or rocks glass, add one large ice cube. Swirl to chill, and let it sit for a minute before your first sip.

Error! Reference source not found.Vieux Carré

Error! Reference source not found.*Complexity: 5*

Error! Reference source not found.Vieux Carré is French for “Old Square” referring to the New Orleans’ French Quarter. Created there in 1938 by Walter Bergeron at the Hotel Monteleone’s Carousel Bar, it remains their signature cocktail to this day Mixed and let sit in an oak barrel adds natural and vanilla flavors to the mix

Ingredients:

- For a 3-liter Barrel:
- 750 ml Rye
- 750 ml Cognac
- 750 ml Sweet Vermouth
- 4½ oz. Benedictine
- 1½ oz. Angostura Bitters
- 1½ oz. Peychaud’s Bitters

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Error! Reference source not found.Instructions:

Error! Reference source not found.Add all Ingredients to your oak barrel and let age for two weeks to a couple months until the desired flavor is attained. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into an whiskey

glass over a large ice cube. To store for later place in the freezer and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube.

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Other Recipes



Barrel-Aged Cocchi Americano

Complexity: 1

Don't underestimate this drink due to its simplicity. Age an aperitif like this will give it simple natural oak and vanilla flavors. Cocchi Americano is a wine based aperitif that is flavored with cinchona bark and has other herbs and spices mixed in to give both a sweet and bitter flavors. (You might also consider aging other similar aperitifs such as Lillet, Salers, or Bonal).

Ingredients

- Cocchi Americano (or other aperitif)

Instructions:

Add all the ingredients to your oak barrel and age for at least one week to several months until desired taste. To serve, tap 4-6 ounces into an ice-filled Collins or whiskey glass. Optionally garnish with an orange twist and insert a straw to stir to chill. To store for later place in the refrigerator and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube

Island Time Cinnamon Coconut Rum

Complexity: 3

This will produce a Malibu rum flavor similar to the Mexican drink Horchata.

Ingredients:

- 2 bottles of coconut rum essence
- 2 liters of Taaka Vodka
- 1 teaspoon of cinnamon oil
- 1 cinnamon stick

Instructions:

Mix the vodka, essence, and cinnamon oil in a large pitcher. Pour in the barrel and add the cinnamon stick through the bung hole and let age for 45-90 days. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Devil's Lemonade

Complexity: 3

This drink will produce a sweet citrus flavor like you which will make you think your on a tropical island.

Ingredients:

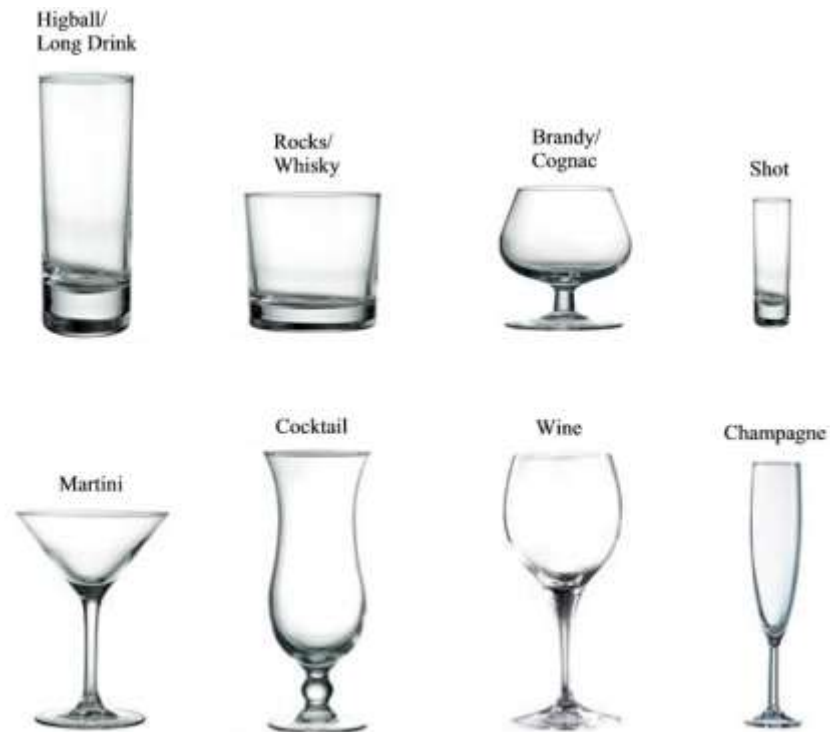
- Absolut citron
- Absolut mandarin
- Absolut Limon
- Malibu pineapple rum

Instructions:

Let the equal parts cure in barrel at least two weeks, after curing mix with triple sec, sweet n' sour, and sprite for a drink. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Glasses

You probably noticed that each recipe above mentioned some type of glass. Those are recommend glasses based on the origins of the drink and serving size however you can drink out of any glass you have available. If your interested in the glasses listed above here is a list of them and what they look like.



he rest of this guide is for giving you recipes to work from and to give you inspiration to create your own. Feel free to share any of your own recipes with us and we will be sure to include them in the next version of this guide.

I hope you enjoyed this guide and I would really appreciate it if you could take time to give me your honest feedback about your results! You can do this by emailing me at Sean@goldenoakbarrel.com

We're a small, family owned business & we really appreciate your support. We pride ourselves in offering you the best customer experience possible! So if **there's anything we can help you with, please reach out to me.**

Thanks for supporting us! We really do appreciate it.

Regards,

Sean

Co-Founder of Golden Oak Barrel

P.S. If you ever have any problems or questions about your barrel you can email me directly at sean@goldenoakbarrel.com or call us at 602-565-5657 and ask for me. Hope you enjoy your barrel as much as we enjoy making them for you.