

# Salted Caramel

Sweet meets salty in a silky cream that turns any moment into dessert. Caramel richness, real dairy cream, and a kiss of sea salt invite one more sip every time.

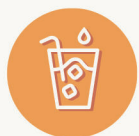
Perfect over ice, stirred into coffee, or splashed onto sundaes. Mix into cupcakes or icing for an instant bakery upgrade.

## Awards

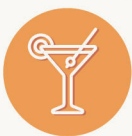
- Silver, San Francisco World Spirits Competition
- Silver Outstanding, International Wine and Spirits Competition
- Gold, Best Tasting Spirits
- Gold, WSWA Tasting Competition
- Double Gold, SIP Awards
- Platinum Winner In The ASCOT Awards.

## Serving Suggestions

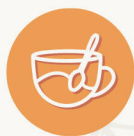
- Tipsy Apple Cocktail: 2 Parts Jackson Morgan Salted Caramel, 1 Part Apple Whiskey
- Add A Splash To Coffee
- Salted Caramel Espresso Martini: 2 Parts Jackson Morgan Salted Caramel, 1 Part Vodka, ½ Part Coffee Liqueur



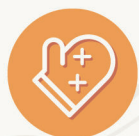
POUR IT



MIX IT



STIR IT



BAKE IT



MAKE IT



Visit Our Website For Recipes,  
Flavors, And More!

