

Peach Bourbon Smash

SWEET DAYS, SOUTHERN WAYS.

Fresh peaches, smooth bourbon, a touch of sweetness, and a hint of mint come together in the Peach Bourbon Smash. It's a refreshing southern classic with a fruity twist-perfect for warm afternoons, porch sittin', and good company.

INGREDIENTS

- 2 oz bourbon (your favorite)
- 1 ripe peach (sliced)
- 6-8 fresh mint leaves (plus extra for garnish)
- 1/2 oz simple syrup (or to taste)
- 1/2 oz fresh lemon juice
- Ice
- Peach slice and mint sprig (for garnish)

DIRECTIONS

Step 1: In a cocktail shaker, muddle peach slices and mint leaves gently to release the flavors.

Step 2: Add bourbon, simple syrup, lemon juice, and ice.

Step 3: Shake well until chilled.

Step 4: Strain into a rocks glass filled with fresh ice.

Step 5: Garnish with a peach slice and a sprig of mint.

Mabel's Tip: Use a ripe, juicy peach for the best flavor. If peaches aren't in season, frozen peaches work beautifully too-just let them thaw slightly before muddling.

Contains Alcohol - 21+. Please enjoy responsibly.