

BOURBON PEACH COCKTAILS WITH GINGER AND MINT

These boozy-peach drinks are decidedly summery, and I like to imagine that I'm living on old, damp, Southern land while I pick peaches from our neighbors peach tree. The peaches are whizzed through the blender, then you pour jiggers of peach purée and bourbon over ice - garnished with mint, naturally. The recipe is simple but the final result is slightly sweet, and totally refreshing.

Ingredients.

1 1/2 cup diced ripe peaches, stone discarded
1/2 cup water
1/4 cup granulated sugar
club soda
bourbon
fresh ginger root
1/2 lemon, juiced
fresh mint

Directions.

Combine the diced peaches, water, and sugar in a blender and whiz together to combine.

Set out four cocktail glasses and place the following in each glass: 2 1/2 oz peach pureé, two very thin slices of fresh ginger (no need to peel it), 1/2 tsp fresh lemon juice, 1 1/2 oz. bourbon, 1 oz club soda. Stir to combine with a spoon, pressing the ginger slices against the side of the glass with your spoon to release the juice. Add ice and garnish with a small sprig of mint.

Enjoy!

Serves 4.

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