



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Peach Smash

Recipe adapted from Debbi Peek of The Bristol

Makes 1 cocktail

- *¼ cup fresh diced ginger*
- *¼ cup sugar*
- *½ large white peach, peeled, pitted and diced*
- *8 to 10 mint leaves*
- *1 ounce simple syrup*
- *1 ounce fresh-squeezed lemon juice*
- *2 ounces Maker's Mark*
- *Ice*
- *Peach slice (for garnish)*
- *Mint blossoms (for garnish, optional)*

1. Make the ginger purée: In a blender, purée the ginger, sugar and ¼ cup water until smooth.
2. Make the cocktail: In the bottom of a cocktail shaker, muddle the peach, mint leaves and ¾ ounce of the ginger purée until it has the consistency of a rough purée. Add the simple syrup, lemon juice and bourbon, fill with ice and shake vigorously. Strain into a rocks glass filled with ice, garnish with a peach slice and mint blossoms (if using), and serve.

Printable recipe sponsor:

Tasting Table
Behind
the Scenes.



FOLLOW US ON twitter



☀ *Can't get enough Tasting Table?*

Follow us on Twitter!

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

<http://twitter.com/tastingtable>
<http://twitter.com/tastingtablenyc>
<http://twitter.com/tastingtablela>
<http://twitter.com/tastingtablechi>
<http://twitter.com/tastingtablesfl>
<http://twitter.com/tastingtabledc>