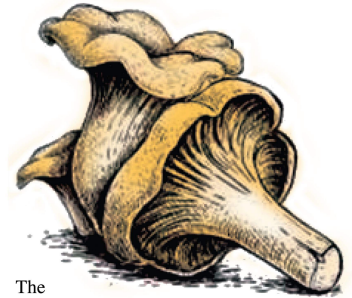


Bombay Bourbon



The
Carriage House
Cooking School

This is a perfect warm weather cocktail that can be made as a cocktail or made in volume in a pitcher just the same. We will be using Maker's Mark but any bourbon of your choice will do. As with most cocktails they can be lightened with soda water.

2	small	peeled clementines
4	large	mint leaves
1	spoon	jaggery or dark brown sugar
4	ounces	bourbon
1	ounce	simple syrup
1/2	ounce	lime juice

1. In a shaker or cocktail vase muddle the clementine, mint leaves and jaggery until the jaggery is dissolved.
2. Add ice, simple syrup, bourbon and lime juice. Shake or stir for 10 seconds.
3. Strain into rocks glasses over fresh ice.
4. Garnish with twist of clementine peel if you wish.