

Bourbon Smash

with maple & mint

A smash is an icy cocktail that makes use of fresh and local fruit, herbs and syrups, properly suited for the farm to table and seasonal ethos. I like a smash on the hot days of summer and can mix up the liquor by using vodka, rum and tequila as well.



2 wedges	lemon
6 large	mint leaves (or other herb)
4 ounces	bourbon
1 ounce	maple syrup
1 cup	ice
1 1/2 cup	ice
2 sprigs	fresh mint (or other herb)

1. Add the lemon wedges and mint leaves to a cocktail shaker and muddle several times to release their oils.
2. Add the bourbon, maple syrup and ice to the shaker.
3. Cover and shake until well chilled (about 20 times).
4. Strain into rocks glasses filled with the additional ice and garnish with the mint.