

# Peachy Keene

Whiskey, Peach & Basil Cock-tail

*Murray's Fools Wolf Jaw Whiskey pairs wonderfully with fresh peach, basil leaves and peach cranberry juice for an amazing summertime sipper.*



1 medium	white or regular peach
3 medium	basil leaves
1 1/2 ounces	Whiskey
1 ounce	honey syrup
3/4 ounce	fresh lemon juice
1 ounce	peach cranberry juice
2 small	peach slices for garnish
1 medium	basil leaf for garnish

1. Remove the pit and dice peach (reserve a couple slices for garnish).
2. Muddle the peach in a cocktail shaker with the basil leaves.
3. Add the whiskey, honey, lemon and peach juice to the shaker and fill with ice.
4. Shake until shaker is frosty, about 15 seconds.
5. Pour into a rocks glass full of ice.
6. Garnish with peach slice and extra basil leaves.

\*\*To make honey syrup: Mix 2 part honey with 1 part warm water. Mix thoroughly until the liquid is homogenous.