

Peach Bourbon Thyme Smash

#cooking/recipe

#2020/March

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Ingredients

2 oz. Bourbon

1 oz. Lemon juice

1 oz. Jalapeno Simple syrup or plain simple syrup

1 Ripe peach

Fresh Ice

2 Sprigs fresh thyme, one stripped of leaves

[br][b]Jalapeno Simple Syrup[/b]

For the jalapeño simple syrup:

½ cup sugar

½ cup water

½ of a fresh jalapeno, sliced in half

Process

In a martini shaker add bourbon, lemon juice and simple syrup. Cut peach in half remove pit and squeeze smashing the peach in your hand over the martini shaker. Any peach pieces that fall in is fine.

Add leaves from fresh thyme. Shake vigorously to infuse ingredients.

Fill a low ball glass with fresh ice and pour in bourbon mix.

Garnish with fresh thyme and a peach wedge {optional}.

Jalapeno Simple Syrup

In a small saucepan combine the sugar, water and jalapeño.

Bring to a simmer while smashing the jalapeño with a wooden spoon to extract the flavor. Once it boils, remove from heat and let cool completely.

Remove jalapeño and transfer to a container and chill in the fridge until ready to use.

For regular simple syrup, omit jalapeño.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: