

Peach Bourbon Thyme Smash

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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 jalapeno 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 jalapeno.

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

Remove jalapeno and transfer to a container and chill in the fridge until ready to use.  
For regular simple syrup, omit jalapeno.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: