

Grilled Peach Bourbon Smash

Posted on [Entertain the Possibilities](#) blog

Recipe by Ilise Goldberg, inspired by [The Kitchn](#)

Makes one cocktail

INGREDIENTS:

- 2 oz Makers Mark Bourbon
- 1.5 oz Grilled Peach Simple Syrup
- ½ oz Lemon Juice
- Small Handful of Mint Leaves & mint for garnish
- 2-3 dashes Bitters

DIRECTIONS:

- Combine the peach simple syrup and lemon juice in a cocktail shaker. Add mint and muddle.
- Add bourbon and ice; shake until chilled.
- Put ice in a rocks glass, pour drink, and add 2-3 dashes of bitters.
- Garnish with a slice of peach and a sprig of mint.

Grilled Peach Simple Syrup:

- 5 Peaches, halved
- 1 Cup of Water
- ½ Cup of Sugar
- Grill the peach halves until soft (Optional: The simple syrup can be made with fresh peaches.)
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the peach chunks and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.



- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store for up to two weeks in the refrigerator.
- If making far in advance the simple syrup freezes well.
- Your yield may vary, but we got approx. 24 oz of simple syrup with this recipe.