

## Whiskey Peach Smash

---



To make a proper smash - you guessed it - step #1 is to smash or muddle some fruit, citrus and sugar in the bottom of a glass.

Our signature riff uses peaches with a splash of orange from the triple sec for a trifecta of stunning aromatics, flavors and a visual pow!

Adding the lemon wedge together with the peach batch and mint leaves and not just squeezing in the juice will extract the flavorful oils from the lemon peel and protect the mint from over muddling. Just lightly press the mint leaves when muddling. Then shake!

Double strain out the little mint flecks and go big or go home with the mint sprig garnish!



# Whiskey Peach Smash

## GLASS:

Rocks



## METHOD:

Muddle, Shake &  
Double Strain



## GARNISH:

1 Large, perky mint sprig

## INGREDIENTS:

- 5-6 Mint leaves
  - 1 lemon wedge
  - 1 oz Peach Sour\*
- 

- 1.5 oz Uncle Nearest Whiskey
- .05 oz Triple Sec

## STEPS:

1. **Muddle** "A" ingredients in mixing glass
2. **Add** Whiskey & Triple Sec
3. **Fill** mixing tin 2/3 with ice
4. **Combine** with glass, shake 15 seconds
5. **Strain** over fresh ice using a tea strainer to double strain out mint pieces, seeds
6. **Garnish** with fresh, perky mint sprig

## BATCH:

\* See batch recipes card