

Texas Hill Country Olive Co.

HOT HONEY PEACH BOURBON COCKTAIL

with Hot Honey Balsamic Vinegar

Ingredients:

- 2oz Dripping Springs Distilling 1876 Bourbon
- .75oz fresh lemon juice
- 1oz peach puree
- .5oz rich simple syrup*
- .25oz Hot Honey Balsamic Vinegar

Garnish Options:

- Lemon twist or wheel, fresh or dried
- Peach slice
- Honey stick
- Sliced fresno chili peppers

Directions:

1. Puree fresh peaches in a blender.
2. Add all ingredients to a cocktail shaker with ice cubes.
3. Shake and strain over ice in a rocks glass.
4. Garnish and serve as desired.

