



Bourbon Strawberry Lemonade

In a special Pickler & Ben Facebook Live, chefs David Rose and Jason Smith join forces to create a cocktail that is sure to impress and refresh. And Jason recommends saving the bourbon simple syrup (after marinating the strawberries) to brush on cakes, soak other fruit, or to simply sweeten your tea. Cheers!

Bourbon Strawberry Lemonade

Serves 2

Ingredients

For the bourbon simple syrup:

1 cup bourbon
3 tablespoons granulated sugar

For the bourbon strawberries:

4 whole strawberries

For the bourbon strawberry lemonade:

4 ounces bourbon
2 ounces agave nectar
1 ounce fresh lemon juice
6 strawberries, hulled and diced
Ice
Lemon slices, for garnish

Directions

1. Make the bourbon simple syrup: In a small saucepot, whisk together bourbon and sugar. Turn heat to high, and cook, continuously whisking, until sugar is dissolved. Remove from heat and let cool to room temperature.

2. Make the bourbon strawberries: In a small bowl, add strawberries. Pour cooled bourbon simple syrup over the strawberries. Let marinate 1 hour for mild bourbon

flavor and up to overnight for a more intense bourbon flavor. Drain and reserve simple syrup for other uses.

3. Make the bourbon strawberry lemonade: In a large cocktail shaker, add strawberries and agave nectar. Using a muddler, muddle strawberries into pulp.

4. Add bourbon and lemon juice. Shake until slightly frothy and well blended.

5. In two rocks glasses filled with ice, evenly pour strawberry bourbon lemonade. Garnish each with bourbon strawberries and a lemon slice.

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