



## Grilled Peach Bourbon Smash

Oscar · 28/09/2024



### Prep Time

3 mins

### Difficult

Medium

### Servings

23 mins

### Description

Peaches are incredibly delicious especially caramelized on the grill and muddled with your favorite bourbon grilled lemon and mint Strain over ice make a toast to good times and enjoy this totally smashing summer refreshment with a good friend

### Ingredients

- - 1 large peach – halved
- stone removed
- and skin on - ½ lemon - ¼ cup white sugar - 5 leaves fresh mint - 2 fluid ounces simple syrup - 3 fluid ounces bourbon (such as Bulleit®) - ice - 4 fluid ounces ginger ale
- or as needed

### Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. When the grill is hot
2. close lid and allow to heat
3. 5 minutes. Place peach halves and lemon
4. cut-side down
5. in sugar until coated. Place on the grill; cook until fruits are soft
6. about 5 minutes. Cool on a cutting board
7. about 1 minute. Cut peach into slices with a knife; reserve 2 for garnish. Place remaining peach
8. mint leaves
9. and simple syrup into a cocktail shaker; juice lemon into the shaker. Gently muddle with a cocktail muddler. Pour in bourbon and ice
10. cover
11. and shake until the outside of the shaker has frosted. Strain into a chilled glass; top off with ginger ale
12. and garnish with grilled peach slices and lemon. Cook's Note: The muddled peach may clog your shaker
13. in which case you should just open the shaker and pour through a fine mesh strainer. For more rustic drinks
14. pour the contents of the shaker directly into glasses.