

## **Bourbon Cherry Smash**

*Courtesy of Giant Eagle*

**Serves: 2**

**Prep. time: 5 minutes**

### **Ingredients:**

10 pitted ripe sweet cherries plus additional for garnish

3 oz. (¼ cup plus 2 Tbsp.) bourbon whiskey

1 oz. (2 Tbsp.) orange-flavored liqueur such as Cointreau or Grand Marnier

1 oz. (2 Tbsp.) simple syrup\*

½ oz. (1 Tbsp.) fresh lime juice

1 dash citrus or orange bitters

Ice

6 ounces (¾ cup) lemon sparkling seltzer water

Lime wedges for garnish

### **Directions:**

In cocktail shaker, muddle cherries, bourbon, orange liqueur, simple syrup, lime juice and bitters with a muddler or wooden spoon handle. Fill shaker halfway with ice cubes; cover and shake vigorously.

Fill two (8-oz.) glasses with ice; strain bourbon mixture into glasses. Top with seltzer; garnish with cherries and lime wedges.

### **Chef Tips:**

*\*To make simple syrup: Stir a 1:1 ratio of sugar to water in a small saucepan (i.e., 1 cup sugar to 1 cup water). Heat the sugar mixture just to boiling, then reduce the heat and let it simmer until the mixture is clear; do not stir.*

*Similar to a pestle, a muddler is a long stick used to mash fruits, herbs and spices in the bottom of a cocktail shaker or glass.*