



Bourbon Peach Smash Summer Cocktail

Summer Nights and Peach Smash Magic

The first time I tried this drink, it tasted like sunset on a porch swing. Juicy peaches, sharp bourbon, and fizzy ginger beer danced on my tongue. **Ever wondered how three simple ingredients could taste like pure summer joy?** Now I make it whenever friends drop by unannounced. It's my go-to for turning chaos into celebration. What's your favorite "save the day" drink? Share below!

My Messy First Attempt

I once muddled the mint too hard—tiny green flecks flew everywhere. The drink still tasted amazing, just with extra "confetti." **Mistakes**

remind us cooking is about fun, not perfection. Home mixes should feel alive, not stiff like a restaurant menu. That's why I skip measuring sometimes. Who else loves a happy kitchen accident?

Why This Combo Works

- Sweet peaches balance bourbon's smoky bite. - Ginger beer adds a spicy kick that wakes up lazy afternoons. **Which flavor combo surprises you most?** Is it the mint's freshness or the syrup's smooth sweetness? Try swapping peaches for berries—tell me how it goes!

A Sip of History

This drink nods to Southern porch sips and Kentucky bourbon traditions. *Did you know ginger beer was once a sailor's remedy for seasickness?* Now it's a cocktail star. Simple syrups let home cooks tweak flavors easily. What's your family's favorite old-timey drink? I'd love to hear!



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Ingredients:

Ingredient	Amount	Notes
Medium peach, sliced	½ of a peach (4-5 slices)	
Fresh mint leaves	5-6 leaves	+ more for garnish if desired
Simple syrup	½ oz	
Bourbon	2 oz	
Ginger beer	To top	

How to Make a Bourbon Peach Smash

Step 1

See also No-Bake S'mores Graham Cereal Bars
Grab your shaker and drop in the peach slices and mint leaves. Add the simple syrup next. Muddle everything until juicy and fragrant. (Hard-learned tip: Use ripe peaches—they smash easier and taste sweeter.)

Step 2 Pour in the bourbon and fill the shaker with ice. Shake hard until the outside frosts up. This chills the drink fast. *Fun fact: Shaking wakes up the mint's flavor.* **Step 3** Strain the mix into a tall glass with fresh ice. Top it off with ginger beer. Stir gently to blend. Garnish with extra mint or peach if you like. **What's your go-to summer drink? Share below!** **Prep Time:** 5 minutes **Total Time:** 5 minutes **Yield:** 1 cocktail

Category: Drinks, Summer

3 Twists on the Classic

Spicy Kick Add a pinch of cayenne or a slice of jalapeño when muddling. Heat lovers will crave this. **Berry Swap** Replace peaches

with mashed raspberries or blackberries. Tart and sweet, just like summer. **Herb Twist** Try basil or thyme instead of mint. Unexpected but delicious. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Pairings

Serve with grilled shrimp skewers or a cheese board. Crunchy cucumber slices work too. Pair with iced tea (non-alcoholic) or a crisp rosé (alcoholic). Both keep things light. **Which would you choose tonight? Tell us below!**



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Keep It Fresh or Make It Ahead

Peaches bruise fast, so use ripe but firm ones. Store extras in the fridge for 2-3 days. No freezer tips here—this drink's best fresh. *Fun fact*: Ginger beer loses fizz if stored too long. Batch the muddled peach-mint mix (steps 1-2) up to 4 hours ahead. Why this matters? Prep saves time when guests arrive. Ever tried batching cocktails? Share your tricks below!

See also [Classic Chewy Chocolate Chip Pecan Cookies](#)

Fix Common Pitches

Too sweet? Skip half the syrup or use unsweetened ginger beer. Mint turning bitter? Gently press leaves—don't shred them. Weak peach flavor? Let slices sit in bourbon 10 minutes before muddling. Why this matters? Small tweaks make big taste differences. What's your biggest cocktail fail? Mine involved a salt rim... wrong glass!

Quick Questions, Faster Answers

Q: Gluten-free option? A: Bourbon's usually safe, but check labels—some ginger beers add gluten. **Q: Can I prep this fully ahead?** A: Shake with ice just before serving—melting ice waters it down. **Q: Swap for vodka?** A: Yes, but you'll lose bourbon's warmth. Try spiced rum for a twist. **Q: Double the recipe?** A: Easy! Use a bigger shaker or mix in a pitcher. **Q: No fresh peaches?** A: Thawed frozen slices work—just pat them dry first.

Cheers to Summer Sips

This drink tastes like sunshine in a glass. Perfect for porch hangs or picnic baskets. Tag **@SavoryDiscovery** with your smash creations—I'll repost my favorites! Did you tweak the recipe? Tell me how. Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **minutes**



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Total time: 5 minutes



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Servings: **1 minute**

Best Season: Summer

Description

A refreshing summer cocktail featuring bourbon, fresh peaches, mint,

and ginger beer for a perfect balance of flavors.

Ingredients

- ½ of a medium peach, sliced (4-5 slices)
- 5-6 fresh mint leaves (+ more for garnish if desired)
- ½ oz simple syrup
- 2 oz bourbon
- ginger beer to top

Instructions

1. Place peach slices, mint leaves, and simple syrup in a shaker.
2. Muddle until well-smashed.
3. Add bourbon and ice to the shaker and shake vigorously, until the outside of the shaker is very cold (approximately 15 seconds).
4. Strain the contents of the shaker into a highball glass filled with ice. Top with ginger beer and optionally garnish your glass with additional mint, and/or a peach slices.
5. Sip and enjoy!

Notes

For a stronger peach flavor, let the muddled peach and mint sit for a few minutes before adding bourbon.

Keywords: Bourbon, Peach, Mint, Summer, Cocktail

See also Grandmas Sweet Potato Pudding Recipe