

STUNNING VIEWS: THE 10 MOST BEAUTIFUL SEASIDE DRIVES

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bourbon with a twist

These cocktails from Jason Carlen, sommelier at The Inn at Palmetto Bluff in South Carolina, will be love at first sip

PEACHES & BOURBON

Combine 1½ ounces bourbon, 3 ounces lemonade, and 3 ounces peach cider in an ice-filled Collins glass. Garnish with a thin strip of fresh lemon peel.

SOUTH OF MANHATTAN

Combine 3 ounces bourbon, 1 to 2 ounces Amaretto liqueur, 1 ounce pure maple syrup, and 1½ teaspoons blood orange bitters in an ice-filled shaker. Shake vigorously. Strain into a cocktail glass, and garnish with a maraschino cherry.

MILK PUNCH

Combine 1½ ounces bourbon, 1 ounce half-and-half, 1 ounce heavy cream, 1 teaspoon vanilla extract, and 1½ ounces simple syrup* in an ice-filled brandy glass, stirring until well blended. Sprinkle with ground nutmeg and cinnamon. ***SIMPLE SYRUP:** Combine ½ cup sugar and ½ cup boiling water, stirring until blended; chill.

TANGERINE TODDY

Muddle 1 slice of tangerine in a rocks glass, and add ice. Stir in 1½ ounces bourbon, 1 tablespoon fresh lemon juice, and 1 ounce honey syrup.* ***HONEY SYRUP:** Combine ¾ cup honey and ¼ cup hot water, stirring until blended; chill.



Jason Carlen



The Inn at Palmetto Bluff

STAFF FAVORITE!