

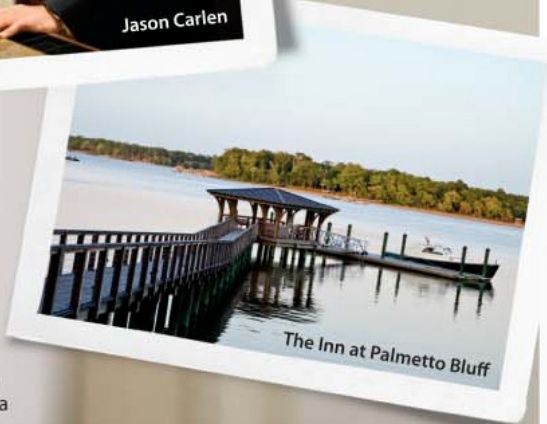
bourbon with a twist

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



Jason Carlen

MEET US FOR DRINKS
Coastal Living is proud to sponsor the third-annual Tyler Florence's Palmetto Bluff Lowcountry Celebration, November 18–22, 2009, in Bluffton, South Carolina. For more information, visit musicctoyourmouth.com.



The Inn at Palmetto Bluff

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.

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.

STAFF FAVORITE!

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.

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.

