



INDIANA STATE FAIR RECIPE TRAIL

Nectarine Bourbon Smash



Ingredients

- 1/3 cup water
- 1/3 cup sugar
- 1 spring mint
- 1 nectarine
- 1 1/2 ounce bourbon
- 1/2 to 1 ounce fresh lime juice
- Sparkling water
- Ice



Instructions

1. Make mint simple syrup by adding sugar, water, and mint into a saucepan over medium heat
2. Bring to a simmer, stirring until sugar dissolves
3. Discard mint and set aside to cool
4. Peel nectarine and puree in a blender until smooth
5. Strain nectarine to ensure there are no clumps
6. Pour ice into glass followed by nectarine puree, bourbon, 1 oz mint simple syrup, lime juice, and top off with sparkling water
7. Optional: add lime and nectarine garnish if desired



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Fun Facts

- Indiana ranked 5th in the nation for total corn production.
- The majority of the corn you see growing in Indiana fields is not the sweet corn on the cob you might enjoy here at the Indiana State Fair. The corn you see is field corn (or dent corn). It is primarily used as feed for livestock, converted into Ethanol for fuel, or processed for into products like corn syrup or corn starch.
- Corn makes bourbon. To be considered bourbon, it must be made in the United States and contain at least 51% corn.