



Classic Bourbon Smash



This classic bourbon smash recipe combines smooth bourbon with muddled mint, fresh lemon juice, and simple syrup. It's easy to make, refreshing, and great for any occasion.

Course Drinks

Prep Time 5 minutes

Total Time 5 minutes

Servings 1 drink

Calories 208kcal

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Ingredients

- 3 lemon wedges about 1/2 medium lemon
- 6 large mint leaves
- 3/4 ounce [simple syrup](#)
- 2 ounces bourbon

Instructions

1. Slice a lemon in half then into wedges. Add to a cocktail mixing glass with fresh mint and simple syrup.
2. Using a muddler, gently mash the lemon and mint to release their flavor.
3. Pour bourbon into the mixing glass. Fill with ice cubes and stir vigorously until well-chilled.
4. Fill a rocks glass with crushed ice and strain the bourbon smash into the glass. Garnish with a sprig of fresh mint and enjoy.

Classic Bourbon Smash <https://theurbanlife.com/2024/04/29/classic-bourbon-smash/>

Scan the QR code with your phone to open the recipe's blog post!

