

Ingredients



2 oz. bourbon
(we use Old Forester 100 Proof, but any bourbon should do the trick)



1 oz. fresh squeezed lemon juice



8–10 blackberries



3–6 fresh basil leaves



½ oz. rich simple syrup (recipe to right)



Ice

Optional Coverage

- Soda water, tonic, ginger ale, or ginger beer
- Blackberry, lemon peel, and basil leaf for garnish


HME News
BUSINESS SUMMIT

September 9-10

Bourbon Excess Liability Cocktail

Blackberry and basil come together to provide deliciousness that exceeds the limits of an underlying bourbon cocktail. It's tart. It's sweet. It's got depth. Best of all, this balanced beauty can be built to fit the specific needs of your particular palate.

Determine Your Limits

Want a nonalcoholic version? Swap out the bourbon for either:

- A zero-proof whiskey alternative (e.g., Ritual)
- Barley tea

For Simple Syrup

Put two parts sugar (we use demerara sugar, but regular granulated sugar or brown sugar work great too) to one part water in a small pot, bring to a boil, and whisk occasionally until all the sugar is dissolved. Let cool and store in an airtight container in the fridge for up to a month. In place of simple syrup, you can use agave nectar, or even maple syrup.

Instructions

In a cocktail shaker, add all ingredients except the ice and muddle lightly. Once muddled, add the ice, close the shaker, and shake vigorously until the shaker feels cold. Strain (if desired) into a rocks glass, and add fresh ice. Top with optional coverage and/or garnish if desired. Enjoy (this one is non-negotiable).

