

Our State eats

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Peach Jam & Basil Lemonade

Yield: 1 drink.

- 2 ounces freshly squeezed lemon juice
- 1½ ounces simple syrup
- 1 teaspoon peach jam
- 4 basil leaves (optional)

MAKE IT HARD:

- 2 ounces bourbon (Lentz likes CB Fisher's Bottled in Bond Bourbon)
- 1 ounce freshly squeezed lemon juice
- ¾ ounce simple syrup
- 1 tablespoon peach jam
- 4 basil leaves (optional)

For the simple syrup: Bring 1 cup of water to a boil. Remove from heat and add 1 cup of sugar. Stir until sugar has dissolved.

For the drink: Combine bourbon (if using), fresh lemon juice, simple syrup, peach jam, and basil leaves in a shaker tin (or a Mason jar with the lid closed). Add ice. Shake ingredients vigorously. Strain out ice and basil. Serve in glass with ice. Garnish with a basil leaf and peach slices (if desired).

My Lady Grey Lemonade

Yield: 1 drink.

- 2 ounces Earl Grey tea syrup (Lentz likes Greensboro-based BitterWitch Brews' blend of Earl Grey tea)
- 2 ounces freshly squeezed lemon juice
- Soda water

MAKE IT HARD:

- 2 ounces vodka (Lentz likes Cathead Honeysuckle Vodka)
- 1 ounce BitterWitch Earl Grey tea syrup
- 1 ounce freshly squeezed lemon juice
- Soda water



For the Earl Grey syrup: Steep Earl Grey tea bag in 1 cup of hot water per package directions. Add 1 cup of sugar. Stir until sugar has dissolved.

For the drink: Combine vodka (if using), Earl Grey syrup, and fresh lemon juice in a shaker tin (or a Mason jar with the lid closed). Add ice. Shake ingredients vigorously. Pour into a glass, top with soda water as desired, and enjoy. Garnish with a dried lemon slice and flower petals (if desired).

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