

MINUS8



Peach Mint Shrub with Bourbon and Concord 8 Vinegar Adapted From GIZMODO Website

Ingredients

A peach or two, very ripe
Sugar
Concord 8 Vinegar
Mint
Bourbon

Directions

Cut the peach in chunks and toss them with sugar in a bowl until they're well-coated. Put it in the fridge overnight until the sugar has dissolved.

Strain the syrup out, squeezing out the solids, and mix with an equal part vinegar. Toss in a handful of mint leaves, put it in a jar in the fridge and shake it once or twice a day. You can drink the shrub right away, but it will get better after a few days.

In a cocktail shaker, mix equal parts bourbon and peach shrub and shake it good. Pour into a tumbler over a large ice cube and garnish with a sprig of mint.