



# SMOKY FIG ARTISAN COCKTAIL

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Serving: 1

To call this artisan bourbon cocktail a “whiskey sour” might be a tribute to what Grandma drank back in the day. But our hand-crafted twist on that cocktail classic would make Grandma blush. This tantalizing concoction, infused with fig orange black pepper fruit spread, and optionally served in a smoky drinking vessel, will make believers out of even those who believe they don’t like whiskey. Be careful. You can’t have just one.

## WHAT YOU NEED

2 oz. Clyde May’s® straight bourbon whiskey  
Ice  
Orange slice  
1/2 oz. homemade sour mix (recipe below)  
1 tbsp. Regina’s Farm Kitchen® Fig Orange Black Pepper Artisan Fruit Spread (more or less based on your own taste preference)  
Cocktail shaker  
Rocks glass

## For the homemade sour mix:

1 c. water  
1 c. granulated sugar  
1 c. lemon juice, freshly squeezed  
¾ c. lime juice, freshly squeezed

Optional: 4-inch dried tree branch and matches

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## INSTRUCTIONS

In your shaker mix the bourbon, sour mix, and RFK’s Fig Orange Black Pepper Artisan Fruit Spread. Dry shake the mixture.

For a smoky flair: Carefully light the tree branch on a hard, non-flammable surface. As it burns, slowly, tip your rocks glass over to catch the smoke. The flame will subside and the smoke will fill the glass. Quickly add ice to the glass and pour in the mixture from your shaker. Top with an orange slice. And drink a quiet toast to Grandma.

## HOMEMADE SOUR MIX INSTRUCTIONS

In a small saucepan over medium heat, combine the sugar and the water to make a simple syrup. Stirring occasionally, heat the mixture until the sugar is completely dissolved. Remove from the heat and allow to cool completely. Once cooled, pour the simple syrup into the container in which you’ll be storing the sour mix. Add the lemon and lime juice. Shake until well combined. Seal the container, store in the fridge and you’ll never use store-bought sour mix again.

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