

COCKTAIL



BLUE FROG PARTY CLUB

Baba's Bourbon Brine

Dads are known for their prowess with meats: braising short ribs, basting turkeys, and brining chickens! Don't let the cranberry juice fool you! This is a great complimentary cocktail to any well cooked meat.

Ingredients

- 2 oz. of bourbon
- 1 oz. of fresh lime juice
- 1 oz. of cranberry juice
- 1 oz. of triple sec
- Slice of lime, for garnish

Equipment

- Cocktail Shaker, or stirrer
- Jigger



Directions

Serving Size: 1 Cocktail

- 1 Combine all the ingredients in a cocktail shaker with fresh ice.
- 2 Shake well.
- 3 Serve in a chilled glass.
- 4 Sip, and enjoy!

Serving Tips

- ✓ While shaking is the preferred method for making this one, using a stirrer and mixing in a cup will still yield a great cocktail!

Fun Fact

- ✓ The name of bourbon comes from 16th Century French Royalty, who went on to become a prominent European family. Toast your family while you enjoy this cocktail!

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Keep the Party Going!



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