



# INDIANA STATE FAIR RECIPE TRAIL

## Orange You Glad It's Bourbon Smash



## Ingredients

- 2 teaspoons Orange Marmalade with Peel
- 1 Sprig of Thyme
- 1 1/2 ounces of Your Favorite Bourbon
- 1/2 ounce Benedictine DOM
- 1/2 ounce Campari
- 1 ounce Lemon Juice
- 2 dashes Peychaud's Bitters
- Club Soda
- Orange wedge



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## Instructions

1. Add marmalade and thyme sprig to shaker. Muddle lightly.
2. Fill shaker with ice.
3. Pour in bourbon, Benedictine, Campari, lemon juice, and bitters to shaker.
4. Shake until chilled.
5. Pour over ice, whiskey stones, or sour glass.
6. Top with club soda
7. Garnish with orange wedge and thyme sprig

## Fun Facts

- Indiana ranked 5th in the nation for total corn production.
- The majority of the corn you see growing in Indiana fields is not the sweet corn on the cob you might enjoy here at the Indiana State Fair. The corn you see is field corn (or dent corn). It is primarily used as feed for livestock, converted into Ethanol for fuel, or processed for into products like corn syrup or corn starch.
- Corn makes bourbon. To be considered bourbon, it must be made in the United States and contain at least 51% corn.