



Louisville Cooler

SERVES: 8-10

PREP TIME: 20 MINUTES

COOK TIME: 2 HOURS



Ingredients

- 1 (750 ml) bottle of Kentucky Bourbon
- 4 teaspoons of confectioners' sugar
- 1 tablespoon orange zest
- 1 tablespoon lime zest
- 1 orange peeled, pith removed and sliced into quarters
- 1 lime peeled, pith removed and sliced into quarters
- 10 mint leaves
- Sparkling wine or Prosecco (reserve to finish cocktail)

Garnish

- 1 Slice of orange
- Sprig of mint

Preparation

1. Preheat the water bath to 165 °F (74 °C).
2. Place Bourbon into a large measuring cup and add confectioners' sugar. Mix well until completely dissolved.
3. Add all other ingredients to a large 1-gallon vacuum seal pouch and then pour in the bourbon.
4. Vacuum seal or remove as much air as possible to completely submerge pouch into the water bath.
5. Cook and infuse for 2 hours.
6. Remove and place bag directly into an ice water bath to cool down for about 10 minutes. Once cooled, strain all ingredients into a pitcher through a fine mesh sieve.
7. To serve, measure 2 ounces of the infused bourbon over ice and top with sparkling wine or Prosecco. Garnish with half an orange wheel and mint.
8. For a Martini, measure 4 ounces of the infused bourbon into a shaker filled with ice, stir to chill and pour into a Martini glass with a twist of orange and a sprig of mint.