

**SUMMER RECIPE BOOK** 



# DEVILS RYE WHISKEY SMASH

#### **INGREDIENTS**

2 oz Rye 34 oz Lemon 34 oz Honey Mint Leaves

## **GARNISH**Sprig of mint

### **DIRECTIONS**

Combine all ingredients in a shaker with ice. Shake and strain into rocks glass with fresh ice.



### **SMOKED WHISKEY BURGERS**

#### **INGREDIENTS**

Try these delicious burgers for your summer backyard gathering. Your guests will thank you. Created in partnership with The Whimsical Cook.





# DEVILS RIVER WHISKEY BLACKBERRY LEMONADE

#### **INGREDIENTS**

1 oz Devils River Bourbon Whiskey 1 oz lemon juice 3/4 oz blackberry simple syrup\* Fever-tree tonic water

#### DIRECTIONS

Add the Devils River Bourbon Whiskey, lemon juice and blackberry simple syrup into a shaker. Shake it up! Add ice, blackberries, and a lemon slice into a mason jar. Strain into mason jar top with tonic water.



## BOURBON-BRAISED BRISKET NACHOS

#### **INGREDIENTS**

These brisket nachos will surely be a hit at your next gathering. Recipe created in partnership with The Whimsical Cook.





## DEVILS RIVER BARREL & BERRY

#### **INGREDIENTS**

2 oz. Devil's River Barrel Proof Whiskey 3/4 oz. lemon juice ½ oz. elderflower syrup 4-5 muddled seasonal berries

#### **GARNISH**

Cherry and lemon peels

### **DIRECTIONS**

Muddle seasonal berries. Add all ingredients into a shaker with ice. Strain into a rock glass over new ice.



# ANCHO ESPRESSO BEEF TRI-TIP

#### THE SCOOP

Chef Eric Gephart takes our Devils River Coffee Bourbon to the next level with this Ancho Expresso Beef Tri-Tip with Roasted Sweet Potato and Devils River Coffee Bourbon Compound Butter recipe.





## FRESH SQUEEZE OLD FASHIONED

#### **INGREDIENTS**

2 oz Devils River Agave Bourbon ¼ oz simple or agave syrup 2 dashes of Angostura bitters 1 dash of orange bitters

#### GARNISH

**Orange Peel** 

#### **DIRECTIONS**

Build in a rocks glass, stir, add ice & garnish with orange peel.



### BOURBON BBQ CHICKEN WINGS

#### **HERE'S THE RUB**

Hosting a BBQ this weekend? Impress your friends and family with this mouth-watering bourbon BBQ appetizer. Recipe by @TheWhimsicalCook.





### **DEVILS RITA**

#### **INGREDIENTS**

2 oz Devils River Agave Bourbon ¾ oz freshly squeezed lime juice ¾ oz agave syrup

#### **GARNISH** Lime wedge

### **DIRECTIONS**

Shake ingredients with ice in a shaker & strain into an ice-filled rocks glass. Rim glass with salt & garnish with a lime wedge.



## RYE WHISKEY PULLED PORK SLIDERS

#### HERE'S THE DEAL

These Sinfully Smooth Sliders will have your party guests thinking about them for weeks. Recipe made in partnership with @ thewhimsicalcook.





### **DEVILS WHISKEY SOUR**

#### **INGREDIENTS**

2 oz Devils River Agave Bourbon ¾ oz freshly squeezed lemon juice ¾ oz simple syrup

### **GARNISH**

Cherry

#### **DIRECTIONS**

Shake ingredients with ice in a shaker. Strain into an ice-filled rocks glass. Garnish with a cherry.



# DEVILS WHISKEY GRILLED WINGS

#### **HERE'S THE RUB**

Hosting a party this weekend? Impress your friends and family with this mouth-watering bourbon appetizer. Original recipe post by Wine by Lisa.



SCAN CODE For the Full recipe



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