



persiMon® Bourbon Fizz

SPICED MAPLE PERSIMON® PURÉE

- 2 persiMon®, chopped
- 1/2 cup real maple syrup
- 1/2 cup water
- 1 cinnamon stick

BOURBON FIZZ

- 2 ounces bourbon
- 2 ounces spiced maple persiMon® purée
- club soda, for topping

PREPARATION

Spiced Maple persiMon® Purée

- In a small pot, combine the persimmons, maple syrup, 1/2 cup water, and 1 cinnamon stick.
- Set over medium heat and bring to a boil.
- Cook 15-20 minutes or until the persimmons are soft and have released their juices.
- Remove from the heat. Remove the cinnamon stick and blend the mix.
- Let cool.

persiMon® Bourbon Fizz:

- Add bourbon and spiced maple persiMon® purée to a serving glass, and stir together.
- Fill the glass with ice, then pour the club soda over the ice.
- Serve and enjoy



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