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# Kentucky Sunset

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Servings: 1

Start to Finish Time: 10 minutes

**1/4 jalapeno pepper**

**1 1/2 ounces bourbon**

**3 ounces grapefruit juice**

**1 1/2 ounces simple syrup**

**1/2 ounce dry vermouth**

**1 tablespoon lime juice**

**lime (optional) (for garnish)**

**chopped jalapeno pepper (optional) (for garnish)**

Slice the jalapeno pepper (remove the seeds and membranes for less heat). Muddle a few pepper slices with bourbon in a cocktail shaker. (Vary the amount of jalapeno to taste.)

Add ice, grapefruit juice, simple syrup, vermouth and lime juice. Shake well. Strain into an ice-filled highball glass.

Garnish with additional jalapeno and lime, if desired.

Other Preparation Methods:

\*\* Make it a spicy Paloma. Substitute tequila for the bourbon and vermouth. Then muddle fresh raspberries with the jalapeno. Strain into a salt-rimmed glass.

Food pairing. Serve with Caribbean Beef Lettuce Wraps.

## Beverages

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*Per Serving (excluding unknown items): 161 Calories; trace Fat (2.4% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 0 Fat.*