

# HIGH PLAINS DRIFTER

KELLY UNDA OF HARVEST - BOSTON, MA



## INGREDIENTS

750mL of Breckenridge Bourbon

8oz Simple Syrup

48oz Corn Infused Milk

Smoke with “smoking gun”

Garnish - maple candy swizzle stick

## CORN MILK

Combine 5 ears of corn, 3 split and scraped vanilla bean pods, 6 cinnamon sticks. Bring to a boil and let steep for an hour on low hear. Take out cobs, vanilla, and cinnamon stickes. Puree and strain through a chinois.

## MAPLE CANDY

Equal parts maple syrup, corn syrup, and cane sugar. Heat to 295°F and pour into molds.