



November 29, 2016

## Cocktail of the Month: Bourbon Pumpkin Pie Milkshake

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It's cold in many places around the world, but that doesn't mean you can't have a taste of summer in your glass. Meet the *Bourbon Pie Milkshake*. It's a unique cocktail created by Coral Hospitality's Lake Blackshear Resort & Golf Club in the Georgia Veterans Memorial State Park.

#### Ingredients:

- 2 cups of vanilla ice cream
- 1/2 cup of milk
- 1/4 cup of cream or half and half
- 1 tablespoon of vanilla extract
- 2/3 cup of pureed pumpkin
- 1/2 tablespoon of pumpkin pie spice
- 1/3 cup graham cracker crumbs
- 2 to 3 ounces of Jack Daniels
- Frosting and sprinkles, or cinnamon sugar, for rimmed glass.

#### Instructions:

1. Rim the glass with frosting, sprinkles or cinnamon sugar.
2. In a separate bowl, mix all the ingredients and stir gently to leave some consistency of the ice cream.
3. Pour into your glass and enjoy!

While it's a milkshake, it still has a bit of fall and winter flavor. Hope you enjoy!

