

# A Sugar + SHAKE Recipe

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## Bacon-Infused Bourbon

*Adapted from Matthew Walrath, [whatisbacon.com](http://whatisbacon.com)*

- 1 750ml bottle bourbon
- 8 slices thick-cut extra smoky bacon

*Special tools: coffee filter(s), strainer, clean mason jar*

Slice bacon into 1-inch slices and pan fry to render out the fat. When bacon is crisped and as much fat has been rendered out as possible without burning the bacon, remove bacon from pan. Pour rendered bacon grease into a measuring cup to verify you have approximately ½ cup of rendered fat. (A little more or little less won't hurt.) Allow to cool slightly—the side of the measuring cup should be just warm to the touch.

Empty bourbon into clean mason jar. Refrain from sampling. Save empty bourbon bottle. Gently pour rendered bacon grease into bourbon. Try to avoid getting any “floaties” in the bourbon. Close jar tightly and shake vigorously.

Shake jar every 4 to 8 hours (at least twice a day) for up to a week and at least two days. Refrigerate for at least three hours to allow the fat to solidify. Remove solidified fat from the top of the jar. Strain bourbon through a coffee filter-lined strainer to remove any remaining bacon bits and lingering fat. Transfer strained bourbon back into the original bottle.

Sip neat or turn into a bacon-ized version of your favorite cocktail.

## Bacon-Bourbon Old Fashioned

- 2 ounces bacon-infused bourbon
- ¼ ounce simple syrup
- 2 dashes The Bitter Truth Creole Bitters
- 1 Luxardo maraschino cherry
- Orange peel
- Large ice sphere or cube

Muddle cherry, bitters and simple syrup in an old fashioned glass. Peel orange over the glass and drop the peel in. Lightly press peel a few times with muddler to extract oils. Add bourbon and ice. Stir with a bar spoon.