

MIXmagie PAW PAW 2.0

2 oz Bourbon
1 oz Fresh Pawpaw Puree
½ oz Pecan-infused simple syrup
½ oz Fresh Lemon Juice
2 dashes Angostura bitters
Splash of Club Soda
Garnish: Mint sprig & pecan half

- Make the pecan simple syrup ahead of time: whisk ½ cup chopped pecans, 1 cup granulated sugar, and ½ cup water over medium heat, simmering until the sugar dissolves. Let cool and strain.
- Fill a cocktail shaker with ice.
- Combine bourbon, pawpaw puree, pecan-infused simple syrup, lemon juice, and Angostura bitters.
- Shake vigorously for about 30 seconds until well-chilled.
- Strain the cocktail into a rocks glass of ice.
- Top gently with a splash of club soda.
- Garnish



In the early 1900s, Dr. James Munyon created the “**Paw-Paw Elixir**,” a tonic served at his wellness resort on Munyon Island, now a state park. The low-proof beverage is a distillation of papaya, hibiscus, grapefruit, orange blossom, and ginger. Its name refers to the colloquial term once used for Papaya, ‘paw-paw’. A delightful blend of sweet, nutty, and slightly spicy flavors, it balances the creamy, tropical notes of the ‘pawpaw’ with a warm and oaky good Southern bourbon. Pecan-infused simple syrup adds a rich, nutty sweetness, while the fresh lemon juice and club soda keep the elixir refreshingly balanced and lively, saving it from cloying sweetness.

RECIPE, PHOTOS: EDITOR