

Smokey Irish Mule

This is a very cool drink to make it does take a little time, but it is worth it.

Smokey Irish Mule

- 1 1/2 oz Irish Whiskey
- 1/2 oz Smoked simple syrup
- Squeeze of lime
- Ice
- Fill with Ginger Beer
- Garnish with Lime wedge

DIY Smoked Simple Syrup on a Traeger grill.

How to make smoked simple syrup with uses for smoked simple syrup for smoked cocktails to serve at a barbecue.

Prep Time 5 minutes

Cook Time 2 hours

Total Time 2 hours 5 minutes

Ingredients

- 2 Cups Filtered Water
- 2 Cups Sugar
- Fruit Wood Pellets or Chips*

Instructions

1. Preheat a smoker to 180°F**
2. Pour water into a 9"x13" roasting pan. Add sugar and stir until well combined. Place the pan directly on the smoker grill grates. Smoke for 2 hours, stirring occasionally.
3. When finished, transfer the smoked simple syrup to a bottle or jar and store in a cool dark place or the refrigerator.

Recipe Notes

- *Flavors include: alder, apple, apricot, cherry, mulberry, nectarine, pear, or plumb. Pecan and maple also make a good simple syrup.
- **On a Traeger Pellet Grill, this is the "smoke setting"

I took the recipe from Author Matt Cetta <https://nomageddon.com/diy-smoked-simple-syrup/>
Recipe adapted from Christie Vanover of Girls Can Grill

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