

Mint Julep

Be sure the ice is very finely crushed (almost like a snow cone) or you won't have a real mint julep.

2 Tbsp. sugar syrup*

6 medium-large mint leaves, plus 1 bouquet of fresh mint

3 cups finely crushed ice

3 oz. bourbon

1. Place the syrup and the 6 mint leaves in a 16-ounce glass. Lightly bruise the mint with the back of a spoon.
2. Fill the glass $\frac{2}{3}$ full with the crushed ice. Add the bourbon and stir briefly to blend.
3. Pack the glass with more crushed ice so that the ice domes slightly over the rim. Garnish with the mint bouquet and short drinking straws.
4. Let the drink stand until a thin layer of ice forms on the outside of the glass, about 1 minute. Serve with a cocktail napkin to catch the condensation.

**In a saucepan, simmer 2 parts water to 2 parts sugar until dissolved.*

Makes 1 drink

