

# MINT JULEP

- 2½ oz bourbon - (3 oz is good too, but watch out!)
- ½ oz simple syrup
- 10-12 mint leaves - no stems
- 2 mint sprigs for garnish

In a julep cup or rocks glass, muddle the mint leaves with the simple syrup - be careful not to "over-muddle". Add the whiskey and fill ¾ of the way with crushed ice, or the smallest ice cubes you have.

Gently stir until frost appears on the outside of the glass. Top with more ice. Garnish with the mint sprigs and serve with short straws.

## VARIATIONS

Georgia Julep: Substitute peach liqueur in place of simple syrup.

Jersey Julep: Substitute apple brandy in place of bourbon and maple syrup in place of simple syrup.

Pineapple Julep: Muddle 3 chunks of pineapple in addition to the mint.

