

PINEAPPLE JULEP

- 2¼ oz bourbon
- ¾ oz pineapple syrup
- 10-12 mint leaves - no stems

In a julep cup or rocks glass, muddle the mint leaves with the pineapple syrup. Add the whiskey, 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. Let it sit for a minute or so for optimal chill and dilution. Top with more crushed ice so it form a mound above the cup/glass. Garnish with mint sprigs and a pineapple slice, if you have one.

Pineapple Syrup

- 2 cups of fresh pineapple cubes
 - 2 cups sugar
1. In a mixing bowl, stir the sugar and pineapple together so the cubes are entirely coated. Cover and let sit for at least 3 hours, but the longer the better. When finished sugar should be all or mostly dissolved and the mixture should be soupy.
 2. Blend with an immersion blender - or transfer and blend in a blender/food processor - until smooth.
 3. Strain with a mesh strainer, ideally one that's not too fine. This last step is fairly tedious because the mixture will be very thick. You'll need to frequently scrape the bottom of the strainer with a spoon to keep it flowing. But the result is worth it!

