

Mint Julep

Ingredients:

50 ml/ 2 oz. Bourbon Whiskey

Mint leaves (approx. 12)

7 ml simple sugar syrup (recipe listed below)

Add all ingredients into a julep cup, and stir for one minute. Add some crushed ice and mix everything together. Cover Julep cup with strainer, garnish with a sprig of mint and serve. If you don't have a julep cup, you can easily make this cocktail in a martini shaker.

Simple sugar syrup:

This is a simple 2:1 ratio sugar syrup. Simply add twice as much sugar as water to a saucepan and bring to a boil. Swirl ingredients to combine; don't stir! Once sugar is completely dissolved and syrup has begun to thicken, remove from heat and let cool. If you make a larger amount, you can put in a bottle or jar and it will keep in the fridge for months.

Note: You can use brown sugar if you want to.