MINT

Classic, refreshing, and undeniably Southern, the mint julep is your warm-weather go-to for stylish sips on the patio or by the garden.



## **STAY COOL**

Yields 1 drink (about 3oz)

INGREDIENTS

INSTRUCTIONS

- 12–15 fresh mint leaves, plus 1 sprig for garnish
- 1 oz simple syrup
- 2<sup>1</sup>/<sub>2</sub> oz bourbon
- Crushed ice
- Powdered sugar, for garnish (optional)

1. In a chilled julep cup or rocks glass, gently muddle the mint leaves with the simple syrup to release their oils—don't overdo it.

2. Add the bourbon and fill the glass with crushed ice. Stir until the outside of the glass is frosty.

3. Top with more crushed ice, garnish with a fresh mint sprig, and a light dusting of powdered sugar if desired.