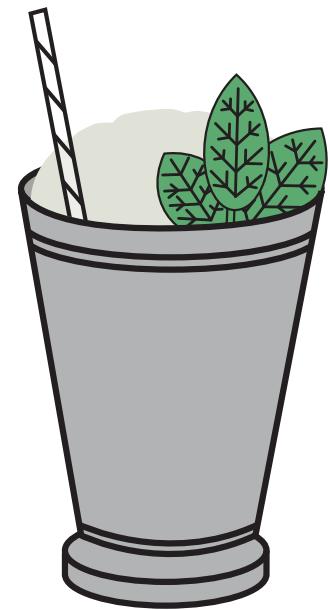


# Mint Julep

4–5 fresh mint sprigs, rinsed, stems removed  
1/2 cup sugar  
1 cup water  
2 oz. bourbon whiskey  
crushed ice  
fresh mint sprigs for garnish



- 1 To make simple syrup: Mix sugar and water in a saucepan over high heat until sugar is dissolved
- 2 Pour simple syrup over mint, refrigerate for 30–60 mins.
- 3 Strain and add 1–2 tbsp. simple syrup to glass, add bourbon
- 4 Fill glass with crushed ice and stir until frosty, add garnish

# Virgin Mint Julep

4–5 fresh mint sprigs, rinsed, stems removed  
1 quart chilled ginger ale  
1/2 cup lemon juice  
1/2 cup sugar  
1 cup water  
crushed ice  
fresh mint sprigs for garnish

- 1 To make simple syrup: Mix lemon juice, sugar, and water in a saucepan over high heat until sugar is dissolved
- 2 Pour simple syrup over mint, refrigerate for 30–60 mins.
- 3 Pour ginger ale over ice
- 4 Strain and add 1–2 tbsp. simple syrup and stir until frosty