

Dan's Mint Juleps

*Courtesy of Dan Streible and **In Our Grandmothers' Kitchens***

Ingredients:

for the simple syrup:

2 large sprigs very fresh spearmint, slightly crushed
1 cup sugar
1 cup boiling water

for each julep:

lots of shaved, finely crushed, or snow ice
about 1 ounce simple syrup
about 2 ounces Kentucky bourbon whiskey
(Dan says, "There is no such thing as Tennessee bourbon. Don't make the mistake of using sour-mash whiskey.")
2 sprigs very fresh spearmint

Instructions:

The day before the Derby prepare the simple syrup. Combine the mint with the sugar, and pour the boiling water on top. Stir until the sugar dissolves. Cool and refrigerate overnight.

The next day make the julep.

Pack a julep glass with ice. (No julep glass or cup? Use a highball glass if you must.)

Drizzle simple syrup over the ice. Top off the glass with more ice if needed.

Pour the bourbon over the sweetened ice until the glass is nearly full.

Add sprigs of very fresh spearmint. Stir slowly. Sip slowly, with a straw or not. Be sure to get a snootful of mint as you sip. The longer the bourbon blends with the mint oils the better.

Do not drive or operate heavy machinery.