

Mint Julep

©From the Kitchen of [Deep South Dish](#)

1 dozen fresh mint leaves, plus a few sprigs for garnish
2 tablespoons of [simple syrup](#)
2 ounces of Bourbon
1 ounce of Dark Rum
Crushed ice

Chill a traditional silver julep glass, old fashioned, Collins, or highball glass by placing into the freezer, or jiggling some ice in the glass. Remove ice and lightly muddle the mint and simple syrup together in the bottom of the glass. Top with some of the ice. Stick a straw all the way through the ice to the bottom of the glass where the mint is, then cut the straw off short, just above the top of the glass. Top the ice with the bourbon, then the rum, the remaining ice, and holding the glass along the bottom or top edge, stir vigorously, until the outside of the glass is heavily frosted. Garnish with a sprig of mint right next to the straw so that you get a nice whiff of mint with each sip.

By the Pitcher: Muddle about 1 cup of mint leaves together with 3/4 cup of simple syrup, more or less to taste, in the bottom of a pitcher. Add 1-1/2 cups of bourbon and 3/4 cup of rum. Add straw to chilled cups and fill with crushed ice, pouring mixture over the top. Makes about 6 depending on size of glasses. Garnish with mint as above.

Mint Julep Martini

From the Kitchen of [Deep South Dish](#)

Makes 1

One dozen mint leaves
1 tablespoon of [simple syrup](#) or confectioners sugar
2 ounces of Bourbon
2 ounces of Triple Sec
Generous splash of Vodka
Ice cubes
Mint sprigs for garnish, optional
Instructions

Put the mint leaves into the bottom of a cocktail shaker. Add the simple syrup and lightly muddle the leaves a few times to release the oils of the mint. Add the bourbon, triple sec, vodka, and the ice cubes and shake until well chilled. Strain into a martini glass, garnish if desired and serve immediately.

Can substitute 1 to 2 teaspoons of a clear creme de menthe for the fresh mint leaves.

Skinny Julep

From the Kitchen of [Deep South Dish](http://www.deepsouthdish.com)

Makes 1

1/4 cup of Gin

1/4 cup of Club Soda

12 mint leaves, plus a couple sprigs for garnish

1/2 tablespoon honey or other sweetener

Crushed ice

Loosen honey by microwaving on high for about 10 seconds. In the bottom of a cold glass, gently muddle the mint leaves. Add the gin, club soda and honey; stir and top with crushed ice. Garnish with sprig of mint.

Source: <http://www.deepsouthdish.com>