

# Mint Julep



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: [www.about.com](http://www.about.com)

Makes 12

1/2c mint leaves, coarsely chopped,  
tightly packed

1c + 1T sugar

1c water

1c mint leaves, to muddle

3c bourbon ~ use good bourbon

lots of shaved ice

Place chopped mint in small bowl and sprinkle with 1T sugar. Mix well and set aside.

Make a simple syrup by boiling sugar and water, stirring until sugar is dissolved. Set aside to cool completely. Once simple syrup is cooled, add chopped mint leaves. Stir well and set aside at least 4 hours (overnight is preferable.)

Strain simple syrup and discard chopped mint.

To make Juleps, place mint leaves in large pitcher and add strained simple syrup. Muddle mint (use a heavy spoon to break up mint to release oils and aroma). Add bourbon into pitcher and mix well.

Fill heavy cocktail glass with crushed ice and add bourbon mixture.

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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)