

MINT JULEP

by

Jim Meehan

Jim Meehan



One of the best bourbon cocktails in the history of all time unfortunately only gets served once a year, for the Kentucky Derby. You may not be able to make it to Louisville, but you can mix up a perfect mint julep right at home.

ACTIVE TIME

5 mins

TOTAL TIME

5 mins

PORTIONS

1 serving

SHARE RECIPE

f

INGREDIENTS

- Chilled Julep cups
- Cocktail spoon or swizzle stick
- Wood hammer and clean coin sack (to crush ice)
- Muddler

- Jigger
- 2 1/2 oz. • Booker's or other overproofed bourbon
- 1/2 oz. • Simple syrup
- 8 • Mint leaves (plus 3 sprigs for garnish)
- Crushed ("pebbled") ice

RECIPE



STEP 1

If making crushed or "pebbled" ice, put cold, dry ice cubes into the coin sack, twist closed, and bang until crushed with the wood hammer. Place mint leaves in the bottom of the julep cup. Muddle by gently pressing and twisting. Add bourbon. Top almost to brim with crushed ice. Agitate drink gently with a cocktail spoon or swizzle stick. Top with a mound of crushed ice. Garnish with fresh mint sprigs.

CONNECT WITH PANNA ON

 FACEBOOK

 INSTAGRAM

 TWITTER

 PINTREST

SITE MAP

MAGAZINE

MASTER TIP

ARTICLES

OUR CHEFS

GIFTS / REDEEM

ABOUT PANNA

SUPPORT

PRIVACY POLICY

TERMS OF SERVICES