

Mint Julep

We love any occasion that calls for a specific drink to celebrate. You don't just *want* a cocktail, it's a defining element. Like, the event is somehow lesser without it. There's *history* behind it. There's a *reason*. We're *allowed*. The julep has been filling frosty silver mugs during the Kentucky Derby since the late 1800s, perhaps as a way to lubricate an otherwise reticent gambler. But gambler or not, we'll bet this refreshing, boozy, ice-cold beverage will knock your socks off. Sip slowly and enjoy the buzz.

Ingredients

2½ ounces Kentucky bourbon
1 teaspoon superfine sugar
10 small fresh mint leaves, plus 4 sprigs for serving
Crushed ice (done in blender on ice-crush setting)

special equipment

drink muddler
blender with ice crush setting

Directions

Muddle the mint leaves and sugar in a 12-ounce glass until the mint is pretty demolished. Pour in the bourbon. Fill the glass two-thirds full with crushed ice and stir gently. Pop the mint sprigs in the drink.

total time: 5 minutes

active prep: 5 minutes

serves: 1

difficulty: *easy*