

Mint Julep

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Ingredients

1 1/2 tsp. powdered sugar
6 fresh mint leaves
1 splash cold water
1 1/2 cups shaved ice
4 oz. bourbon
2-3 drops brandy
1/4 tsp. powdered sugar – for garnish
1 lemon slice – for garnish
1 spring fresh mint leaves – for garnish

Directions

Place 1 1/2 tsp. powdered sugar, mint leaves, and water in a highball glass; with a spoon, crush the mint until it is bruised, then stir mixture to dissolve the sugar.

Fill glass with shaved ice, packing it down firmly.

Pour the bourbon into the glass.

(This step is optional) Freeze the glass for 30 minutes, or until the glass is frosted; remove from the freezer with a napkin to avoid marring the frost on the glass.

Drop the brandy on top of the glass; sprinkle with powdered sugar, and garnish with mint and lemon.