

The Billionaire's Mint Julep Recipe



INGREDIENTS:

- * 2 oz top-shelf bourbon
- * 3/4 oz minted simple syrup
- * 3 dashes lavender bitters
- * A scrape of vanilla from the bean
- * Crushed ice

For garnish:

- * Fresh mint sprigs. Be sure to spank it!
(Yes, really. It's a real thing. It will release the oils. I promise!)
- * Sugared violet, if you're extra, like me!

Directions:

In a chilled julep cup, muddle a few mint leaves with your minted simple syrup. Add the lavender bitters and the tiniest hint of vanilla bean. Be generous with your bourbon pour. Pack the cup with crushed ice until it mounds over the top. Stir very gently, letting the outside of the cup frost. (So refreshing!) Add drama with your fresh mint or a sugared violet. Serve with a silver straw or a matching silver spoon. (Don't you wish we had a butler to make this for us?)

For the minted simple syrup (perfect for your juleps or for sweetened iced tea!)

INGREDIENTS:

- * 1 cup water
- * 1 cup granulated sugar
- * 1 packed cup of fresh mint leaves (use the prettiest, freshest sprigs).

Directions:

Combine sugar and water in a small saucepan over medium heat. Stir gently until the sugar dissolves completely. When it's clear, toss in the mint leaves and stir them in gently to let their oils release. Steep for 20-30 minutes. Strain out the mint leaves using a cheesecloth or fine sieve. Gently press them to release all the minty goodness. Let it cool, then pour into a glass bottle or jar with a lid. Store in the fridge.

(Stores up to two weeks, not that I've ever been able to keep it that long!)

Here's to magnolias, moonlight, and mischief.

