

## MINT JULEP

*We wouldn't be true to the Southern charm of Jack McCarty if we did not suggest that you enjoy a Mint Julep during your book club meeting. Sit back and think of his lazy days on the veranda of the Barry House in Lexington, Kentucky.*



4 to 5 mint sprigs (leaves only)

2 sugar cubes

(or 1/2 ounce simple syrup)

2 1/2 ounces bourbon whiskey

Garnish: mint sprig

Place the mint leaves and sugar or simple syrup into a Julep cup, Collins glass, or double old-fashioned glass. Muddle well to dissolve the sugar and release the oil and aroma of the mint. Add the bourbon. Fill the glass with crushed ice and stir well until the glass becomes frosty. Garnish with a mint sprig. Serve with a straw and enjoy.