

### The Mint Julep + The Kentucky Derby

This legendary combination of cocktail and sporting event is like no other, combining two iconic Kentucky products: bourbon and horse racing. The mint julep became the official drink of the Derby in 1938 and over 120,000 of the refreshing cocktails are served at the event each year. Besides the key ingredients, tradition dictates using crushed ice rather than ice cubes, drinking it out of a straw in order to pick up all the flavors simultaneously, and consuming from a metal cup such as silver or pewter which allows the drink to frost up in the glass. Although juleps at the track go for around \$10 each, commemorative, limited edition versions served in gold-plated cups cost \$1,000 to \$2,500 each (depending if you opt for the silver sipping straw).



## Mint Julep



# Classic Mint Julep

- 2 oz Rowan's Creek bourbon
- 0.5 1 oz Símple syrup
- 7-10 Mint leaves
- Ice or crushed ice
- Garnish Mint







- Add Simple syrup in a glass or shaker
- In the shaker, add hand-torn mint leaves
- Add ice & bourbon
- Stir or Roll
- Optional add plain or citrus seltzer water
- Garnish with mint leaves

\*\* Roll - slowly pour the drink into the empty tin or glass, slowly pour the drink back to the first tin or glass. Repeat the process a few times to fully chill & mix all the ingredients in the drink



## Very Berry Mint Julep

- 2 oz Rowan's Creek bourbon
- 0.5 1 oz Símple syrup
- 7-10 Mint leaves
- 15-20 Fresh berries or frozen berries or 1 oz berry purée (can be one kind of berries or mixed one)
- Ice or crushed ice
- Garnish Mint & berries







- Add berries & simple syrup in a glass or shaker & muddle gently (if purée contains sugar, omit the syrup)
- Add hand-torn mint leaves
- Add ice & bourbon
- Stír or Roll
- Optional add sparkling wine or seltzer water
- Garnish with mint leaves & berries



#### Make your own recipes

- Try other fruity liqueurs instead of simple syrup
- Substitute other fruits such as tangerine orange & pineapple for berries
- Try with Gin, Rum, Cachaça or vodka instead of bourbon

