

## Woodford Reserve Mint Julep

1 serving

1 cup sugar

1 cup water

12 sprigs of mint

3 ounces Woodford Reserve bourbon

1 sprig of mint



Bring the sugar and water to a boil in a saucepan and boil for 5 minutes; do not stir. Pour over the 12 sprigs of mint in a heatproof bowl, gently crushing the mint with the back of a spoon. Chill, covered, for 8 to 10 hours. Strain, discarding the mint. You may store the syrup in the refrigerator for several weeks, preparing individual juleps as desired.

For each serving, fill a silver, copper, pewter or stoneware julep cup with broken or crushed ice. Add 2 tablespoons of the mint syrup and the bourbon and stir gently until the cup is frosted. Garnish with 1 sprig of mint.