

Grapefruit Mint Julep

Cheers to all things amazing about the Southern classic Mint Julep – revisited! The acidity brought to this drink by the Grapefruit or Watermelon Mint Balsamic along with fresh grapefruit will enliven your taste buds and entice you to return for a refreshing refill!

Makes 2 drinks.

Mint Syrup

½ cup granulated sugar

½ cup water

2 handfuls of mint leaves

Julep

1 pink grapefruit

6 fresh mint leaves

2 oz Mint Simple Syrup

2 oz Grapefruit White Balsamic or Watermelon Mint White Balsamic

4 oz bourbon

For the Mint Syrup:

In a small saucepan, bring sugar and water to a simmer, stirring to dissolve. Simmer for 5 minutes, until sugar is completely dissolved and stir in mint. Allow the syrup to cool to room temperature and let the mint-infused for at least 2 hours up to 8. Remove the mint leaves and store in the refrigerator for up to 2 weeks.

To Serve:

Slice the grapefruit in half and squeeze the juice into a cocktail shaker through a strainer to remove any seeds. Add in the mint syrup, balsamic and mint leaves. Muddle together to bruise the mint leaves, add ice and shake for 15 seconds to chill and blend well.

Fill 4 mule mugs or cocktail glasses half full of ice. Divide the contents of the cocktail shaker evenly between the glasses. Pour 1 ounce of bourbon into each glass and garnish with a mint leaf. Serve immediately.