

Shake it up!

By Tamara Ikenberg
tikenberg@courier-journal.com
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New twists on mint juleps



MORE JULEP RECIPES

- ▶ **The Favorite** by Jeremy Johnson of The Blind Pig
- ▶ **The Honky Tonk Julep** by Jennifer Pittman of Proof on Main

D3

By Kylene Lloyd, The Courier-Journal

Bill Whitlow, a bartender at the Seelbach Hilton, offers a mint julep with Earl Grey tea and butterscotch syrup in the mix that he considers a year-round beverage.

The annual mint julep invasion is here. Do you have everything you need to concoct Derbytime's signature drink at home?

Bourbon. Check. Mint. Check. Simple syrup. Check. Earl Grey and butterscotch tea. What? Tequila. Are you insane?

Believe it or not, such strange-seeming ingredients have the power to lift the classic cocktail to a whole new level without betraying the basic essence of the beverage. Even those who turn up their noses at the traditional mint julep are likely to be enticed by the twist these adventurous ingredients add to the taste.

We asked three of Louisville's most talented mixologists to whip up updates on the mint julep that non-professionals can copy in their own kitchens.

The October Julep

by Bill Whitlow of the Seelbach Hilton

This warming julep has a fall feeling. But Whitlow sees it as a julep for all seasons. "It's something I would drink all year round," he said.

As for the uncommon ingredients, Whitlow said the tea mixture mellows out the flavor and saves it from sickening sweetness.

Ingredients

- Mint leaves
- 2 ounces bourbon
- 2 ½ tablespoons mint simple syrup (see note)
- 2 ounces Earl Grey/butterscotch tea (see note)

Bourbon-smoked sugar

Directions

Put fresh mint leaves in the bottom of glass. Add bourbon and simple syrup. Muddle, making sure not to twist and push the leaves too hard. Just press gently to release the fragrance and essence. Fill glass with ice and top off with the tea. Rim with bourbon-smoked sugar.

To make simple syrup: Simmer 1 quart water, ¾ quart sugar and 3 bundles of mint leaves for 7 to 10 minutes.

To make butterscotch tea: Add 6 ounces butterscotch syrup to 3 quarts Earl Grey tea.

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