

Colette's Julep by Claire Sprouse

INGREDIENTS

2 ounces Maker's Mark bourbon
1 ounce spiced red mulberry syrup
(recipe follows)
Mint sprigs for garnish

DIRECTIONS

1. In a large rocks glass, combine bourbon and mulberry syrup and top with crushed ice. Use a spoon to swizzle the drink so the ingredients are fully integrated, adding some dilution from the melting ice. Pile more crushed ice on top into a small dome. Garnish with a large handful of mint sprigs.

To make the spiced red mulberry syrup, muddle 1 cup of red mulberries into 2 cups of sugar and 2 cracked nutmeg seeds. Let sit for 30 minutes, allowing the sugar to absorb the fruit juices. Add 4 cups of hot water and stir until sugar is fully dissolved. Let sit again for 15 minutes. Strain off all solids. Store in a sealed container and keep refrigerated, up to one week.

