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Derby Cup

MAKE 8 SERVINGS IN A 2-QUART PITCHER

Julep, meet Pimm's Cup. I think you two will get along. Both of you like mint, right? And sunny days and sporting events? Boston's Fred Yarm did the matchmaking with this recipe, and the combo is just fantastic. Bourbon gives the fruity Pimm's a firm stage to stand on, and a handful of mint uplifts the mix when paired with lemon.

1¼ cups bourbon (such as Four Roses)
1¼ cups Pimm's No. 1
¾ cup chilled mint syrup (*recipe follows*)
¾ cup fresh lemon juice

TO SERVE

3 cups chilled club soda
8 lively mint sprigs

Up to 1 day before serving, make the batch. Pour bourbon, Pimm's, and chilled mint syrup into a 2-quart pitcher and stir to mix. Seal well, covering with plastic wrap if needed, and refrigerate.

Up to 2 hours before serving, prepare lemon juice and stir into pitcher mix. Reseal and return to refrigerator if not serving immediately.

To serve, stir mixture well, then add chilled club soda and give it another gentle stir. Fill collins glasses or julep cups to top with crushed ice and pour in cocktail. Garnish each glass with a mint sprig.

MINT SYRUP

MAKES ABOUT 1 CUP

¾ cup sugar
¾ cup water
Leaves from 11 mint sprigs

Combine sugar and water in a small saucepan and warm over medium-high heat, stirring constantly, until sugar is dissolved. When mixture reaches a simmer, remove from heat and stir in mint leaves until fully submerged. Cover and let steep for 1 hour. Strain into a resealable container and refrigerate until chilled or for up to 1 week.

USE IT UP

Inspired by a similar move at San Francisco's Philz Coffee, I love to add a bit of this minty simple syrup to my iced coffee.



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