



An Irish Basil Julep

During the winter, my cocktail preferences usually turn to dark spirits: bourbon, rum, Scotch, and whiskeys, to name a few. It's still cold but spring is almost upon us, and one of my personal favorite holidays is right around the corner, St. Patrick's Day! Coming down the back stretch is another huge spring event, the Kentucky Derby! Traditional Mint Juleps are famously associated with the Derby, so this is a spin on both holidays.

This cocktail is garnished with the traditional colors of Ireland, green and orange, so you can display your Irish colors proudly. Just don't spill any! *Sláinte*

Ingredients

- 2 fresh basil leaves, plus a small stem for garnish
- 1 ¾ ounces Redbreast 12 Year Irish Whiskey
- 1 ½ ounces dry vermouth
- 1/3 ounce Cointreau*
- 3 dashes orange bitters
- 2 dashes Angostura bitters
- Orange slice twist

To serve:

- Place 2 basil leaves in a rocks glass and muddle slightly, discard
- Slice orange into rounds, reserving 1 slice per glass for garnish
- Fill a rocks glass with ice
- Mix whiskey, vermouth, Cointreau, and both bitters in a cocktail shaker, stir all well
- Pour over ice
- Garnish with an orange slice and sprig of basil

Serves 1

*Cointreau may be exchanged for other orange-flavor liquors such as Grand Marnier, Orange Curacao, Triple Sec.

Cheers,

Sue McNamara CS, CSW

Certified Sommelier, Court of Master Sommeliers

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