



Louisville Julep

by David Wondrich

The Mint Julep – a far more popular and flexible formula than it is today – as made by Mr. Redding, who kept the Pearl Street House in Louisville twenty years before the Civil War.

Put 1 ½ teaspoons superfine sugar and ½ oz water in the bottom of a pint glass and stir to dissolve. Add 6 or 7 mint leaves and press them lightly with a muddler. Fill the glass with finely-cracked ice. Add:

1 oz. Taylor-Fladgate 10 Year
Old Tawny Port

{ 1 oz. Larressingle VSOP Armagnac }
1 oz. Appleton Reserve rum

Pour this carefully into another pint glass, pour it back and repeat 3 or 4 times until everything is mixed. Add more ice to fill the glass, insert 4 or 5 good sprigs of mint, nestle a berry or two among the mint and add a couple of straws. Then smile.