

PEACH MINT JULEP (19TH CENTURY)

(MAKES ONE DRINK)

INGREDIENTS

- 1½ ounces KOVAL Peach Brandy
- 1½ ounces KOVAL Rye Whiskey
- ½ ounce Capillaire Syrup (recipe on next page)
- 2 large sprigs of fresh mint
- Crushed ice

INSTRUCTIONS

1. Add one mint sprig and capillaire syrup to an Old Fashioned glass or julep cup.
2. Press mint with a muddler or back of a spoon to release oils (do not crush mint), then remove the mint.
3. Fill glass or cup to the top with crushed ice.
4. Add rye and peach brandy, then stir until the glass or cup is well-frosted. Add more crushed ice to the top of the drink, then garnish with the remaining sprig of fresh mint.
5. Add a straw, and trim so that it extends only 1-2 inches from the top of the cup

CAPILLAIRE SYRUP (RECIPE FROM 1866)

(FOR USE IN PEACH MINT JULEP)

INGREDIENTS

1 cup water

½ lb white sugar (about 1 cup + 2 tbsp)

2 ounces brown sugar (about 4½ tbsp)

1 tbsp orange flower water (available at Mediterranean / Middle Eastern grocery stores, specialty spice shops, or online)

1 tbsp brandy (optional)

INSTRUCTIONS

1. Heat water in medium saucepan over low-medium heat until hot but not boiling
2. Add both sugars and stir until dissolved
3. Allow current mixture to cool to room temperature
4. Add orange flower water and brandy if using
5. Stir to combine
6. This syrup can be stored in the refrigerator for approximately 3 weeks