

MUSEUM OF FINE ARTS ST. PETE

Sidecar

For our September Virtual Cocktails & Collection, the signature cocktail is the **Sidecar**. Make the drink a couple of hours ahead of time to enjoy during the event.

Ingredients:

4 – 5 mint sprigs, leaves only
½ oz. Simple Syrup
2 ½ oz. Bourbon

Instructions:

- 1) Place mint leaves and simple syrup into glass and muddle well to release the oil and aroma of mint.
- 2) Add Bourbon.
- 3) Fill glass with crushed ice and stir well until glass becomes frosty.
- 4) Garnish with mint sprig.

* For a mocktail version, simply substitute ginger ale for bourbon. Cheers!