

Jack Rose

Jack Rose is a classic cocktail from the early 1900s. It's one of the six basic drinks listed in David A. Embury's 1948, *The Fine Art of Mixing Drinks* and also mentioned in Ernest Hemingway's 1926 classic, *The Sun Also Rises*.

According to drink historian David Wondrich, Jack was a real guy that was the Kato Kaelin of 1912 (think 1994 O.J. Simpson trial). Jack took his overnight courthouse stardom and invested in the catering business. Soon after, the cocktail, *Jack Rose* was born.

Jack Rose

2 oz applejack
1 oz lime (or lemon) juice
½ oz grenadine



Mint Julep

The *Mint Julep* (Circa 1700s) is heavily steeped in American cocktail history.

Master Woodford Reserve distiller, Chris Morris, says that the word julep is derived from the Arabic drink, *Julab*, which is made with water and rose petals.

Today, this world famous cocktail is associated with the Kentucky Derby.

Mint Julep

2 oz Bourbon
1 teaspoon sugar
Fingertip of mint

Jack Rose Julep

A modern marriage of two classic cocktails: Jack Rose and Mint Julep

LAIRD'S
APPLEJACK
EST 1780

George Washington wrote to the Laird family requesting their applejack recipe pre 1760.

Abraham Lincoln served applejack in his tavern in 1833 for 12¢ a half-pint.

Lyndon B. Johnson presented Soviet Premier Alexei Kozygin a case of Laird's Applejack in 1967.

Jack Rose Julep

10 oz highball glass
2 oz LAIRD'S APPLEJACK
1 oz MONIN rose syrup
½ oz fresh lemon juice
3 fresh mint sprigs
1 fresh mint sprig and one rose petal for garnish



1. Drop one rose petal into a 10 oz highball glass then fill with cracked/crushed ice.
2. Pull mint leaves off 3 mint sprigs (about 15 in various sizes) and drop into a mixing glass.
3. Add ½ oz *Laird's Applejack* then gently muddle for five seconds.
4. Add the remaining portion of *Laird's Applejack* (1 ½ oz), Monin rose syrup, lemon juice, and ½ cup large ice cubes.
5. Shake hard for about 10 seconds so that the large ice cubes muddle the mint even more.
6. Strain over the highball glass of cracked/crushed ice. Add mint sprig. Enjoy.

*MONIN syrups can be found at monin.com, amazon.com, and has an established restaurant/bar source in all major cities nationwide.



Recipe and graphic layout by Cheryl Charming aka Miss Charming™
www.misscharming.com • 2009

