

# BBQ Cocktails

## Bourbon Sour

2 oz. bourbon whiskey  
1 oz. lemon juice  
½ tsp. Superfine sugar  
1 orange slice  
1 maraschino cherry

In a shaker half-filled with ice cubes, combine the first three ingredients and shake well. Strain into a whiskey sour glass, garnishing with the orange slice and cherry.

## Lynchburg Lemonade

1 ½ oz. Jack Daniels  
½ oz. Triple Sec  
¼ oz. orange juice, freshly squeezed  
2 oz. sour mix\*  
1 orange slice

Combine the first four ingredients in a shaker filled with ice and shake well. Strain into a tall glass filled with ice, adding the orange slice as a garnish.

\*To make your own sour mix, mix 1 part heavy syrup (3 parts sugar, 2 parts water) and 1 part lemon juice.

## Mint Julep

4 mint springs  
1 tsp. Powdered sugar  
2 tsp. Water  
2 ½ oz. bourbon whiskey

Muddle mint leaves, powdered sugar and water in an old-fashioned glass. Fill the glass with shaved or crushed ice and add the bourbon. Top the glass with more ice and garnish with a mint sprig. Serve with a straw.