

(KENTUCKY DERBY

Presented by WOODFORD RESERVE®

The First Saturday in May

SATURDAY MAY 7 • 2:30^{ET}





Woodford Reserve Classic Mint Julep



INGREDIENTS

- 2 oz. Woodford Reserve
- 1/2 oz. Simple Syrup
- 3 Fresh Mint Leaves
- Crushed Ice

PREPARATION

Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir. Garnish with more ice and fresh mint.

MOCKTAIL

INGREDIENTS

- .5 oz. Mint Simple Syrup
- Top with Unsweetened Tea

PREPARATION

Build this drink in a tall glass with ice. Mix the ingredients in your glass with ice then stir. Garnish with mint if available.



Woodford Reserve Cherries & Cream Julep



INGREDIENTS

- 2 oz. Woodford Reserve Kentucky Straight Bourbon
- 1/2 oz. Cherry juice
- Half a vanilla bean pod (cut into small segments)
- 1 tsp. Powdered sugar
- Mint sprig, cherry, and vanilla bean pod for garnish
- Crushed ice

PREPARATION

In a cup, add 1/2 oz cherry juice. Add half a vanilla bean pod cut into small segments. Add 1 tsp. of powdered sugar. Muddle or mix together. Add crushed ice to 2/3 of the cup. Add 2 oz of Woodford Reserve. Top off the cup with crushed ice. Garnish with a mint sprig, real cherry, and vanilla bean pod.



Woodford Reserve Old Fashioned



INGREDIENTS

- 2 oz. Woodford Reserve Bourbon
- 1 tsp. Sugar
- 1 Jigger Water
- 2 Dashes of Aromatic Bitters
- Cherry and Lemon Peel for Garnish

PREPARATION

In an Old Fashioned glass add sugar and water. Stir and dissolve sugar. Add 2 dashes of aromatic bitters and 2 oz. Woodford Reserve Bourbon. Stir, add ice and garnish with Cherry and Lemon Peel.



Woodford Reserve Spire



INGREDIENTS

- 1.5 oz. Woodford Reserve Bourbon
- 2 oz. Lemonade
- 1 oz. Cranberry Juice
- Lemon Twist

PREPARATION

Serve over ice and garnish with a lemon twist.

MOCKTAIL

INGREDIENTS

- 1.5 oz. Unsweetened Tea
- 2 oz Lemonade
- 1 oz Cranberry Juice

PREPARATION

Build this drink in a tall glass with ice. Mix the ingredients in your glass with ice then stir. Garnish with a lemon wedge or twist.



Woodford Reserve Cider



INGREDIENTS

- 2 oz. Woodford Reserve Bourbon
- 4 oz. Hot Fresh Apple Cider
- 1 oz. Brown Sugar Syrup

FOR THE SYRUP

Combine equal part water and brown sugar. Bring to a boil until sugar is dissolved. Remove from heat and let cool.

PREPARATION

Combine all ingredients in a shake over ice. Shake and strain into a rocks glass over ice.



Presented by WOODFORD RESERVE®

The First Saturday in May

SATURDAY MAY 7 • 2:30^{ET}

