

## *Mint Juleps*

### **Ingredients**

1 c. sugar  
1 c. water  
1 bunch of fresh mint plus additional for garnish  
1 T. water  
2 oz. good Kentucky bourbon  
lots of crushed ice

### **Directions**

- Bring the sugar and 1 cup water to a boil in a saucepan. Boil for 5 minutes; do not stir. Pour over mint in a heat proof bowl, gently crushing the mint with the back of a spoon. Let cool. Pour the syrup into a jar with a tight-fitting lid. Chill for 8-10 hours. Strain, discarding the mint. Simple syrup recipe can be doubled or tripled.



- For each julep, crush a few mint leaves at the bottom of an 8-oz. glass. Fill with crushed ice. Add 1 T. of the simple syrup and 1 T. water. Add the bourbon, stirring gently until the glass is frosted. Garnish with a sprig of mint.

## *Sausage and Wonton Tartlets*

### **Ingredients**

1 package won ton wrappers, cut down slightly (roughly 2 3/4" x 2 3/4" squares)  
olive oil  
mini muffin tins



### **Directions**

- Lightly rub miniature muffin tins with olive oil. Press won ton wrapper in each cup and lightly brush wrapper with olive oil. Bake 5-7 minutes at 350 degrees until golden. Remove wrappers from muffin tins and transfer to a baking sheet (can be baked ahead of time).

- Fill wrappers with filling mixture. Bake 10 minutes at 350 degrees or until bubbly and heated through. Serve immediately.

### **Filling 1**

2 c. sausage, browned, crumbled, and drained (I like Jimmy Dean's)  
 1 ½ c. grated sharp Cheddar cheese  
 1 ½ c. grated Monterey Jack cheese  
 1 package (0.4 oz.) ranch-style dressing mix  
 1 can (2.5 oz.) chopped black olives (I like about half this amount)  
 ½ c. finely chopped red bell pepper

- Combine sausage, cheeses, dressing mix, olives, and bell pepper in a large bowl and mix well (can be made ahead of time).



### **Filling 2**

2 c. sweet Italian sausage, browned, crumbled, and drained  
 ~3 c. grated Mozzarella cheese  
 basil pesto

- Combine sausage and Mozzarella cheese and mix well. Scoop into baked won ton wrappers and top with a small amount of pesto. Bake as directed.

### **Filling 3**

12 oz. Italian sausage, browned, crumbled, and drained  
 ½ c. medium hot salsa  
 ½ c. grated Pepper Jack cheese.  
 ½ c. grated sharp Cheddar cheese  
 ½ (4-oz) can diced green chiles  
 sour cream  
 finely chopped green onions

- Combine sausage, salsa, cheeses, and green chiles while the sausage is hot in a large bowl and mix well. Let stand until cool. Scoop mixture into won ton wrappers. Bake as directed. Top with sour cream and sprinkle with green onions.