

DEAR CLUB MEMBER,

Starting today, we'll be delivering to your inbox a monthly dose of *Tastes & Tunes*. With each volume you'll find one of our favorite recipes along with a handpicked playlist, each thoughtfully selected from the distinguished libraries of G&G tastemakers. Crank up the tunes, get in the kitchen, and enjoy entertaining in true G&G style!

BOURBON MINT ICED TEA

Guests at G&G's *Southern Invasion* party in New York City will sip on this tasty cocktail from Danny Meyer's Hudson Yards Catering - full of flavor and spiked with Southern flair.

INGREDIENTS

Iced tea bag (iced tea blend - black tea)
5 ounces water
1 ounce mint simple syrup (to taste)
2 ounces bourbon (to taste)
Lemon wedge
Fresh mint leaves

PREPARATION

To make mint syrup - combine one part sugar to one part water, bring to a boil and stir rapidly until thick. Add mint while mixture cools, then remove mint when syrup has strong mint flavor. To make tea concentrate, steep tea bag in one ounce of hot water in a glass. Pour over 4 ounces of cold water. Finish tea by adding mint simple syrup to taste. Add bourbon last, to taste. Serve on the rocks, garnished with lemon and mint.
Yield: 1 drink

From Union Square Hospitality Group's Hudson Yards Catering

BILLY REID'S PLAYLIST

The Southern Invasion fête will also include the soulful sounds of Billy Reid's playlist as these tunes pipe from the rafters of Billy's beautiful store in New York's Bowery district.

- 1. Halfway to Jackson**
Justin Townes Earl
- 2. Meet you by the Backdoor**
Charlie Mars
- 3. Dopamine Dream**
Wrinkle Neck Mules
- 4. Poison and Wine**
The Civil Wars
- 5. Wolves**
Iron and Wine
- 6. Do it By Hand**
Conor Oberst
- 7. Push Push (Duane Allman on Guitar)**
Herbie Mann
- 8. Rolling Sea**
Vetiver
- 9. Ready or Not**
Backyard Tie Fire
- 10. My Friend**
Dr. Dog

