



Easy Cocktail Recipes



LEMONGRASS, MINT, GINGER AND KAFFIR LIME SYRUP



MULLED SPARKLING APPLE CIDER

LEMONGRASS, MINT, GINGER AND KAFFIR LIME SYRUP

A deliciously refreshing and lightly perfumed syrup. Use it in a spritz, drizzle over pancakes or enjoy in cocktails.

SERVINGS: 2 PREP TIME: 10 MINUTES

INGREDIENTS

2 cups sugar
2 cups water
zest and juice of 3 large limes
2 lemongrass stalks white part only, halved
4 slices, coin-sized, of ginger
1 big handful kaffir lime leaves, roughly torn
1 big handful of mint leaves

DIRECTIONS

Add the water and sugar to a large saucepan and stir well. Add the remaining ingredients and place over a medium heat. Stir until all of the sugar dissolves. Remove from the heat and leave for a couple of hours to infuse. Strain and decant into sterilised bottles.

MULLED SPARKLING APPLE CIDER

Beat the winter blues with this gorgeous fragrant homemade sugar-free Mulled Apple Cider recipe which tastes just like apple pie!

SERVINGS: 2 PREP TIME: 5 MINUTES COOK TIME: 30 MINUTES

INGREDIENTS

1 liter (4 cups) unsweetened apple juice
3 cardamom pods, bruised
4 allspice berries
2 cinnamon sticks
1/2 star anise
3 peppercorns
1 piece peeled orange rind, roughly 2 inches long
2 pinches of ground nutmeg
1 liter (4 cups) sparkling water
ice
slices apple and rosemary sprigs, for garnish

DIRECTIONS

01. Place the apple juice and spices in a saucepan over a medium heat. Bring to a simmer and reduce to low. Simmer for 20 to 30 minutes until the juice has reduced by almost half. Remove from the heat and leave until completely cool.

02. Pour the mulled apple juice into a jug and add the apple slices, ice and sparkling (soda) water. Add sprigs of rosemary to the serving glasses and serve.



BLACKBERRY-GINGER GIN COCKTAIL



TEQUILA MOJITO COCKTAIL

BLACKBERRY-GINGER GIN COCKTAIL

This Blackberry-Ginger Gin Cocktail is bursting with flavor from blackberries, basil, and ginger beer – and you won't believe how quick and easy this is to make!

SERVINGS: 1 PREP TIME: 2 MINUTES COOK TIME: 3 MINUTES

INGREDIENTS

1 1/2 oz Gin
1 oz Simple Syrup
3 oz Ginger Beer
4 Blackberries fresh
2 Basil leaves fresh
Extra basil leaves for garnish

DIRECTIONS

- 01.** Place blackberries in a drinking glass.
 - 02.** Tear basil leaves into small pieces, and add to the glass with the blackberries.
 - 03.** Use a muddler to gently smush the blackberries and basil.
 - 04.** Add Simple Syrup and gin.
 - 05.** Add ice cubes, if desired.
 - 06.** Top off glass with the ginger beer.
 - 07.** Stir gently and serve.
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TEQUILA MOJITO COCKTAIL

This tequila mojito is like vacation in a glass. The combination of good aged tequila, mint, and sugary syrup are completely irresistible. You won't believe the difference tequila makes to this classic cocktail.

SERVINGS: 2 PREP TIME: 5 MINUTES

INGREDIENTS

1 big handful of fresh mint leaves
1 1/2 limes quartered
30 ml simple syrup (1 oz)
60 ml Patron Anejo or other Reposado or Anejo Tequila (2 oz)
2 cups ice cubes
soda water
sprigs of mint for garnish

DIRECTIONS

- 01.** Place the ice cubes, mint leaves, Tequila and simple syrup in the blender or cocktail shaker. Squeeze in the juice from the limes and divide the limes between each glass. Blend or shake until well combined. Divide between the glasses and top with soda water and sprigs of mint.
- 02.** To make the simple syrup, place 1 cup of sugar and 1 cup of water in a small saucepan and bring to a boil. Reduce the heat to a simmer and simmer until the sugar is dissolved. Remove from the heat and let cool completely before decanting into a sterilised bottle. Refrigerate for up to 1 month.



AMARETTO SOUR COCKTAIL

AMARETTO SOUR COCKTAIL

An Amaretto Sour cocktail is a delicious combination of lemon juice and almond liqueur. It is the perfect pre-dinner cocktail to whet your appetite.

SERVINGS: 2 PREP TIME: 10 MINUTES

INGREDIENTS

120 mls Amaretto
60 mls freshly
squeezed lemon
juice
30 mls maple syrup
ice
sparkling water
lemon peel for
garnish
a dash of bitters, optional

DIRECTIONS

- 01.** Place the Amaretto, lemon juice, maple syrup and ice in a cocktail shaker. Shake well to combine.
- 02.** Strain through a cocktail strainer and divide between 2 lowball glasses. Top with sparkling water a dash of bitters and a wedge of lemon and lemon peel.