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Inspired Culinary Events. Passionately Crafted.

Suggested Cocktail/Mocktail Recipes for Open Kitchen Ginger Syrup

Ginger Martini

Yield: 1 serving

Ingredients

Ice

3 oz Vodka

1/2 to 1 oz Open Kitchen Ginger Syrup

1/2 teaspoon freshly squeezed lime juice

Twist of lemon or lime

Method

1. Fill a cocktail shaker or small pitcher with ice.
2. Add the vodka, ginger syrup, and lime juice. Cover and shake vigorously, or stir, until combined and chilled, about 30 seconds.
3. Strain into a chilled cocktail glass. Add twist and serve.

Ginger Margarita

Yield: 1 serving

Ingredients

1 oz silver tequila

1 oz lime juice

1 oz Open Kitchen Ginger Syrup

Method

1. Pour the ingredients into a tall shaker and fill with ice.
2. Shake vigorously for 30 second to allow the ice to melt and the mixture to chill.
3. Pour the contents of a shaker into a salt rimmed glass and enjoy!

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Fresh Ginger Moscow Mule

Yield: 1 serving

Ingredients

2 oz vodka
1½ oz Open Kitchen Ginger Syrup
1 oz fresh lime juice
2 oz club soda
1 lime wedge
Candied ginger (optional for serving)

Method

1. Combine vodka, simple syrup, lime juice, and ginger in a cocktail shaker; fill shaker with ice.
2. Shake until outside of shaker is frosty, about 30 seconds.
3. Strain into a highball glass filled with ice; top off with club soda and garnish with lime wedge and candied ginger.

Ginger Green Tea-Ni

Yield: 2 servings

Ingredients

6 oz brewed green tea, chilled
1 oz Open Kitchen Ginger Syrup
1/2 cup crushed ice
2 thin shavings of gingerroot

Method

1. Fill a cocktail shaker with all ingredients except the gingerroot.
2. Shake then strain into 2 martini glasses.
3. Garnish with a slice of ginger.