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Inspired Culinary Events. Passionately Crafted.

Suggested Cocktail/Mocktail Recipes for Open Kitchen Lemongrass Syrup

South Mint 75

Yield: 1 serving

Ingredients

1 oz Gin
3/4 oz Open Kitchen Lemongrass Syrup
3/4 oz Fresh lemon juice
6 Mint leaves
Brut cava, to top
Garnish: Mint leaf

Method

1. Add the gin, lemon juice, lemongrass syrup and 6 smacked/expressed mint leaves into a shaker with ice and shake until well-chilled.
2. Double-strain into a coupe glass.
3. Top with brut cava.
4. Garnish with a mint leaf that has been smacked between your hands to express the oil.

Thai Basil Rum Slushie

Yield: 1 serving

Ingredients

1/2 oz Rhum Agricole
2 oz White Rum
3/4 oz Open Kitchen Lemongrass Syrup
1/2 oz lemon juice
1/2 Cup crushed ice
10 Thai basil leaves

Method

1. Add all ingredients, except for the basil, to a blender.
2. Pour into a Collins glass or tall tiki mug, and garnish with the basil chiffonade.

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Saigon Margarita

Yield: 1 serving

Ingredients

1 1/2 oz Blanco Tequila
3/4 oz pineapple juice
3/4 oz lime juice
1/4 oz Cointreau
1/2 oz Open Kitchen Lemongrass Syrup
1 Thai chili seeded and chopped
Hawaiian black salt

Method

1. Fill a cocktail shaker with ice. Add all ingredients, minus the salt, and shake vigorously.
2. Dip the rim of the glass in extra lemongrass syrup, then dip in the Hawaiian black salt.
3. Strain the margarita into the prepared cocktail glass and serve!

Grapefruit Lemongrass Soda

Yield: 1 serving

Ingredients

3 oz grapefruit juice
1 oz Open Kitchen Lemongrass Syrup
3 lime wedges
Sea salt
Club soda
Optional garnishes: dehydrated lime wheel, stalk of lemongrass

Method

1. Fill a Collins glass with ice.
2. Add the grapefruit juice, lemongrass syrup, juice from the lime wedges and a pinch of sea salt.
3. Stir, and top off with club soda.
4. Garnish with a fresh or dehydrated lime wheel, and stalk of lemongrass