

Cocktails and Mocktails for your Pratt Standard Ginger Syrup from Lindsay

The basic recipe for a cocktail or mocktail is

- 2 oz of base (here, spirit or carbonated non-alcoholic something),
- 1 oz citrus, .
- 5 oz simple syrup.

For the Base:

Cocktail - 2 oz of any spirit – gin or whiskey are my recommendations, but rum would be tasty, as would vodka or champagne.

Mocktail - 2 oz of coke, sprite, 7-up, sparkling grape juice, tonic or soda water or anything carbonated.

For the citrus or juice

1 oz lemon/lime/grapefruit/pineapple/cranberry juice (if you have orange juice, use that! or any other juice, but dial back the simple syrup to at most .25 oz if you're picking a juice that is much sweeter than lime/lemon/grapefruit).

If you have a can of peaches in the house, you can use the juice from that! Or any juice from canned fruit, cranberry or cherry juice, Pom juice...

Add 1 oz Pratt Standard Ginger Syrup and simple syrup (50/50 sugar/water syrup)

Get mixing -

Put all ingredients into a cocktail shaker or a mason jar (or any jar, no reason to be fancy!). Add a handful of ice cubes (5-7 regular freezer ice cubes are great). Shake vigorously for about 15 seconds, or until the container starts to get cold. Pour into a glass – include a couple of cubes if you want, or use fresh ice! But you can also strain it neat. Top with soda water, if it's too strong for you.