

CHINESE MAI TAI

Ingredients

- 2 ounces dark rum
- 1/2 ounce lychee liqueur (or 1 ounce lychee juice)
- 1/2 ounce ginger simple syrup (recipe below)
- 1/2 ounce orgeat (almond syrup)
- 3/4 ounce fresh lime juice
- 1 dash orange bitters
- Garnish: lychee fruit, mint sprig, lime wheel

Directions

For the ginger simple syrup, combine 1 cup sugar and 3/4 cup water in a saucepan on medium heat. Stir constantly until the sugar is dissolved. Add the 1 cup sliced ginger and continue to heat, bringing the syrup to a light boil. Cover, reduce heat, and allow to simmer for about 15 minutes. Remove from the heat and allow to cool and steep in the covered pan for about 1 hour or until it reaches your preferred taste. Strain out the ginger and bottle under a tight seal. To make the cocktail, shake all ingredients with ice. Strain into a rocks glass over crushed ice. Garnish and enjoy!

Servings: 1

Recipe courtesy of Liquor.com



LYCHEE GINGER SPRITZ

Ingredients

- 2 ounces lychee juice
- 1 ounce fresh lime juice
- 1/2 ounce ginger syrup or ginger beer
- 2 ounces sparkling water
- Ice cubes
- Lime wedge and mint leaves for garnish

Directions

In a shaker, combine lychee juice, lime juice, and ginger syrup with ice. Shake well for 10-15 seconds to chill. Strain the mixture into a glass filled with ice. Gently pour in sparkling water for a crisp, bubbly finish. Add a lime wedge and a few mint leaves for a refreshing and aromatic touch. Sip and enjoy!

Servings: 1

Recipe courtesy of Simply Recipes