HOW TO MAKE SUGAR SYRUP

There are several ways to make sugar syrup but outlined below are the two methods I use depending on what equipment I have at the time. All Sugar syrup recipes provided are for a 50/50 mix.

METHOD 1:
Pour one cup of granulated white sugar into a saucepan with one cup of hot water. Add more cups of equal measures for more syrup. Stir as you pour and carry on stirring and simmering until the sugar is dissolved. Do not let the water even come close to boiling and only simmer for as long as it takes to dissolve the sugar. Allow the syrup to cool, then pour directly into an empty bottle, labels removed and marked with white tape around the neck (International symbol for sugar syrup). If kept in a refrigerator at all times, the mixture will last for several months. If stored at room temperature on the bar, seven days is the appropriate shelf life.

METHOD 2:
Pour one kilo of granulated white sugar into a blender cup with one liter of boiling water. This will give you the perfect 50/50 ratio. Blend sugar for 30-45 seconds or until dissolved. After blending, the mixture will be very cloudy, however this is very normal and will eventually become clear as the syrup settles. Allow the syrup to cool, then pour directly into an empty bottle, labels removed and marked with white tape around the neck (International symbol for sugar syrup). If kept in a refrigerator at all times, the mixture will last for several months. If stored at room temperature on the bar, seven days is the appropriate shelf life.

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Instant packet “sour mix” is fast, friendly, consistent in flavour and very easy to make; this is why 90% of bars in Norway use it. However, when made fresh, there is a huge difference to the end cocktail or long drink. The directions given here is a great guide when making one drink.

Squeeze the juice of one whole lemon (5cl) into a Boston glass. Add 3cl of Sugar Syrup.

In a separate mixing tin, crack open one egg and pour in the whites only. The egg whites will give you the “foamy finish” that all great sour drinks need. To get that foamy finish it is all about breaking down the proteins in the egg white. You can use an egg whisk to beat the egg whites, or you can dry shake the egg whites using the spring on a Hawthorn strainer and sealing the mixing tin with a clean and dry Boston glass. Shake the spring (instead of ice) and this will beat the egg whites and soon you will see the foam forming. You have to do this separately from the alcohol, lemon juice and sugar syrup mixture. Once the egg whites are foamy, add the lemon juice and sugar syrup and you have just made a fresh sour mix that is ready to be added to your favourite spirit or liqueur.
HAND PRESSED STRAWBERRY DAIQUIRI

**METHOD**
Muddle ingredient 1 into a Boston glass. Add all other ingredients. Shake with cubed ice and strain into glass.

**TIPS**
Use the Strawberry Syrup when the Fresh Strawberries are not in season. Add the syrup in small amounts to help bring out the sweet strawberry flavour. Shake really hard with lots of cubed ice to help bring all the ingredients together.

**INGREDIENTS**
- 3 Fresh Strawberries
- 4cl Bacardi Superior
- 3cl Fresh Lime Juice
- 2cl Sugar Syrup
- 1cl Strawberry Syrup

**GARNISH**
Strawberry Short Straw

**GLASS**
Old-fashioned With Cubed Ice

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FROZEN STRAWBERRY DAIQUIRI

**METHOD**
Blend all ingredients.

**TIPS**
The trick to a good Frozen Strawberry Daiquiri is to balance the consistency between a wet slushy drink and a thick icy drink. The frozen mixture should be smooth, without chunks of ice, yet not separate the moment it is added to the glass. It must also not be so thick that it is practically impossible to sip through a straw. Cubed ice can be used as a substitute for crushed ice, but your blender may not like you very much.

**INGREDIENTS**
- 6cl Strawberry Puree
- 4cl Bacardi Superior
- 3cl Fresh Lime Juice
- 3 Bar Spoons Sugar
- 1 Scoop Crushed Ice

**GARNISH**
Strawberry Long Straw

**GLASS**
Tall Specialty No Ice
**DAIQUIRI**  
*(INTERNATIONAL LEGACY EDITION)*

**INGREDIENTS**  
- 5cl Bacardi Superior  
- 2.5cl Fresh Lime Juice  
- 2 Bar Spoons Sugar

**METHOD**  
Stir and dissolve ingredients 2 and 3.  
Add ingredient 1, then shake with ½ cubed ice, ½ crushed ice.  
Fine strain into glass.

**TIPS**  
Using the cubed and crushed ice will add smoothness to the finished drink when you shake all the ingredients hard and fast. This gives the Legacy Edition of the Daiquiri a wonderful balance with a great rum kick.

**GARNISH**  
N/A

**GLASS**  
Pre Chilled Cocktail  
No Ice

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**BACARDI COCKTAIL**  
*(INTERNATIONAL LEGACY EDITION)*

**INGREDIENTS**  
- 5cl Bacardi Superior  
- 1.5cl Fresh Lime Juice  
- 2 Bar Spoons Grenadine

**METHOD**  
Shake with ½ cubed ice, ½ crushed ice.  
Fine strain into glass.

**TIPS**  
Using the cubed and crushed ice will add smoothness to the finished drink when you shake all the ingredients hard and fast. This gives the Legacy Edition of the Bacardi Cocktail a wonderful balance with a great rum kick.

**GARNISH**  
N/A

**GLASS**  
Pre Chilled Cocktail  
No Ice
**MARY PICKFORD** *(INTERNATIONAL LEGACY EDITION)*

**METHOD**
Muddle ingredient 1. Add all other ingredients then shake with cubed ice and fine strain into glass.

**TIPS**
The pieces of fresh pineapple add texture to the mouth-feel of the drink so make sure you include them in this delicious classic cocktail. 1 Bar Spoon will measure 5cl and as this drink is very delicate, using the bar spoon is a great way to measure accurately.

**INGREDIENTS**
- 3 Pieces Fresh Pineapple
- 5cl Bacardi Superior
- 2.5cl Fresh Pineapple Juice
- 2 Bar Spoons Grenadine
- 1 Bar Spoon Maraschino Liq.

**GARNISH**
Preserved Cocktail Cherry

**GLASS**
Pre Chilled Cocktail No Ice

**CUBA LIBRE** *(INTERNATIONAL LEGACY EDITION)*

**METHOD**
Add Lime Squeezes first, then build all ingredients over cubed ice. Stir lightly before serving.

**TIPS**
By adding the lime juice from the Lime Squeezes first, it gives the right balance of lime to sugar from the Coca Cola. Stirring before serving is the trick to making this drink really cold and forces the ingredients to come together.

**INGREDIENTS**
- 2 Lime Squeezes
- 5cl Bacardi Superior
- 10cl Coca Cola

**GARNISH**
1 Lime Squeeze Long Straw

**GLASS**
Collins With Cubed Ice

**INGREDIENTS**
- 2 Lime Squeezes
- 5cl Bacardi Superior
- 10cl Coca Cola
**MOJITO**

**INGREDIENTS**
- 4 Lime Wedges
- 2 Bar Spoons Sugar
- 12-15 Mint Leaves
- 4cl Bacardi Superior
- Top w/ Soda Water

**METHOD**
Muddle ingredients 1 and 2. Add ingredients 3 and 4 with crushed ice. Churn all ingredients then top with more crushed ice and Soda Water.

**TIPS**
Slap the Mint Leaves instead of muddling them with the Lime Wedges and Sugar. This will keep the leaves looking like leaves and not like pesto. Churning the cocktail really well is extremely important when making it with sugar. Alternatively, to make the drink faster, replace the 2 Bar Spoons Sugar with 2cl Sugar Syrup then follow the same method as outlined above.

**GARNISH**
Mint Sprig
Long Straw

**GLASS**
Collins
With Crushed Ice

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**BERRY GOOD MOJITO**

**INGREDIENTS**
- 4 Lime Wedges
- 2 Bar Spoons Sugar
- 3-4 Berries of your choice*
- 12-15 Mint Leaves
- 4cl Bacardi Superior
- Top w/ Soda Water

**METHOD**
Muddle ingredients 1, 2 and 3. Add ingredients 4 and 5 with crushed ice. Churn all ingredients then top with more crushed ice and Soda Water.

**TIPS**
Slap the Mint Leaves instead of muddling them with the Lime Wedges and Sugar. This will keep the leaves looking like leaves and not like pesto. Churning the cocktail really well is extremely important when making it with sugar. Alternatively, to make the drink faster, replace the 2 Bar Spoons Sugar with 2cl Sugar Syrup then follow the same method as outlined above.

*Add your favourite berries (Blackberries, Strawberries or Raspberries) to the muddling process, or you can even use ½ ripe Passionfruit or Kiwifruit.

**GARNISH**
Mint Sprig
Long Straw

**GLASS**
Collins
With Crushed Ice
**LIMON CAIPIRISIMA**

**METHOD**
Muddle ingredients 1 and 2. Add ingredients 3 and 4 with crushed ice. Churn all ingredients then top with more crushed ice.

**TIPS**
A simple alternative is to muddle the Strawberry, Lime Wedges and 2 Bar Spoons of Sugar into a mixing tin. Add Limon with Cubed Ice and shake extremely hard, so the ice becomes cracked and much smaller pieces. Then, without straining, simply pour in the entire contents of the mixing tin into the Old-fashioned glass.

**INGREDIENTS**
1 Strawberry  
4 Lime Wedges  
2cl Sugar Syrup  
4cl Bacardi Limon

**GARNISH**
Strawberry  
Short Straw

**GLASS**
Old-fashioned  
With Crushed Ice

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**MISSIONARIES DOWNFALL A.K.A – RUM TIKI**

**METHOD**
Shake with cubed ice then fine strain into glass.

**TIPS**
This Tiki Tiki cocktail is best served with freshly pressed pineapple juice. Use the fine strainer to keep the small pieces of mint (crushed after shaking) from ending up in the finished drink and ultimately ending up stuck in your guests teeth.

**INGREDIENTS**
12-15 Mint Leaves  
4cl Bacardi Superior  
1cl Peach Liqueur  
5cl Pineapple Juice  
2cl Lime Juice  
1cl Sugar Syrup

**GARNISH**
Mint Sprig  
Long Straw

**GLASS**
Collins  
With Crushed Ice
### Gold Caipirisima

**Ingredients**
- 4 Lime Wedges
- 2cl Sugar Syrup
- 4cl Bacardi Gold

**Method**
Muddle ingredients 1 and 2. Add ingredient 3 with crushed ice. Churn all ingredients then top with more crushed ice.

**Tips**
A simple alternative is to muddle the Lime Wedges and 2 Bar Spoons of Sugar into a mixing tin. Add Bacardi Gold with Cubed Ice and shake extremely hard, so the ice becomes cracked and much smaller pieces. Then, without straining, simply pour in the entire contents of the mixing tin into the Old-fashioned Glass.

**Garnish**
Short Straw

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### 8 Year Daiquiri

**Ingredients**
- 4cl Bacardi 8 Year Old
- 4cl Fresh Lime Juice
- 4cl Sugar Syrup

**Method**
Shake with cubed ice then fine strain into glass.

**Tips**
Slightly adjust the amount of Sugar Syrup for your taste to give your Daiquiri more sweetness or more bite from the fresh lime.

**Garnish**
Long Straw

**Glass**
Collins

With Cubed Ice
CARIBBEAN COSMO

**INGREDIENTS**
- 3cl Bacardi Limon
- 1cl Cointreau
- 6cl Cranberry Juice
- 1 Lime Squeeze

**METHOD**
Shake with cubed ice then fine strain into glass.

**TIPS**
Setting fire to the oils that burst out from the Orange Zest can be a great way to draw attention to the drink, leave a wonderful fragrance on the nose and burn your eyebrows off, so be careful!

**GARNISH**
Flamed Orange Zest

**GLASS**
Pre Chilled Cocktail
No Ice

ALOE VERAL

**INGREDIENTS**
- 2cl Bacardi Limon
- 2cl Midori
- 6cl Sour Mix
- Top w/ Sprite

**METHOD**
Shake ingredients 1, 2 and 3 with cubed ice, then fine strain into glass.

**TIPS**
Substitute the packet Sour Mix for a fresh alternative. 4cl Fresh Lemon Juice, 2cl Sugar Syrup and egg white from 1 Whole Egg. Dry shake the fresh ingredients first then add the Limon and Midori to the mixing tin then shake again with cubed ice. Following this method will produce a wonderful foam on the top of your Aloe Vera.

**GARNISH**
Lemon Squeeze

**GLASS**
Collins
Long Straw

With Cubed Ice
**PAPPARAZZI**

**INGREDIENTS**
- 2cl Bacardi Limon
- 2cl Bacardi Razz
- 6cl Sour Mix
- Top w/ Sprite

**METHOD**
Shake ingredients 1, 2 and 3 with cubed ice then fine strain into glass.

**TIPS**
Substitute the packet Sour Mix for a fresh alternative. 4cl Fresh Lemon Juice, 2cl Sugar Syrup and egg white from 1 Whole Egg. Dry shake the fresh ingredients first then add the Limon and Midori to the mixing tin then shake again with cubed ice. Following this method will produce a wonderful foam on the top of your Papparazzi.

**GARNISH**
- Lime Squeeze
- Long Straw

**GLASS**
Collins
With Cubed Ice

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**SOUR APPLE**

**INGREDIENTS**
- 4cl Bacardi Apple
- 8cl Sour Mix
- 1 drop Angostura Bitters

**METHOD**
Shake with cubed ice then fine strain into glass.

**TIPS**
Substitute the packet Sour Mix for a fresh alternative. 5cl Fresh Lemon Juice, 3cl Sugar Syrup and egg white from 1 Whole Egg. Dry shake the fresh ingredients first then add the Bacardi Apple to the mixing tin then shake again with cubed ice. Following this method will produce a wonderful foam on the top of your Sour Apple.

**GARNISH**
- Lemon Zest
- Long Straw

**GLASS**
Collins
With Cubed Ice
RAZZIA

**INGREDIENTS**
- 4cl Bacardi Razz
- 4cl Cranberry
- Top w/ Russian

**METHOD**
Build over cubed ice.

**GLASS**
Collins
With Crushed Ice

**GARNISH**
Lime Squeeze
Long Straw

SUMMER RUSH

**INGREDIENTS**
- 3cl Bacardi Limon
- 1cl Peach Liqueur
- 4cl Sour Mix
- 4cl Cranberry Juice

**METHOD**
Shake with cubed ice then strain into glass.

**GARNISH**
Orange Slice
Long Straw

**GLASS**
Collins
With Cubed Ice
WHITE CUBAN

INGREDIENTS
- 2cl Bacardi 8 Year Old
- 2cl Kahlua
- 4cl Cream
- 4cl Milk

METHOD
Shake with cubed ice then fine strain into glass.

GARNISH
- Long Straw

GLASS
- Collins
- With Cubed Ice

TIPS
When this drink is shaken, a wonderful creamy foam will develop on top of the drink, making this just like an ice cold café latte.

LIMON RUSSCHIAN

INGREDIENTS
- 4cl Bacardi Limon
- Fill w/ Russchian

METHOD
Build over cubed ice.

GARNISH
- Lime Squeeze
- Long Straw

GLASS
- Collins
- With Cubed Ice

INGREDIENTS
- 2cl Bacardi 8 Year Old
- 2cl Kahlua
- 4cl Cream
- 4cl Milk
- Lime Squeeze
**RAZZ TONIC**

**INGREDIENTS**
- 4cl Bacardi Razz
- Fill w/ Tonic Water

**METHOD**
- Build over cubed ice.

**GLASS**
- Collins
- With Cubed Ice

**GARNISH**
- Lime Squeeze
- Long Straw

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**APPLE GINGER**

**INGREDIENTS**
- 4cl Bacardi Apple
- Fill w/ Ginger Ale

**METHOD**
- Build over cubed ice.

**GLASS**
- Collins
- With Cubed Ice

**GARNISH**
- Apple Slice
- Long Straw