

# INTRODUCING No.21 GINGER

**OUR SWEET AND EARTHY GINGER SYRUP IS THE PERFECT INGREDIENT TO GIVE A SPICY KICK TO YOUR COCKTAILS.**

Made with real ginger it plays brilliantly with dark spirits, adding a splash of warmth and depth. Try it in a Penicillin or maybe a Dark N Stormy. Naturally coloured it contains no artificial preservatives either.

Whether you like stirred down and serious or long and fruity, there's a ginger cocktail to suit all tastes. Our syrup contains real ginger and was created to compliment your drinks whatever the style. Combining both the sweet sticky flavours of candied ginger and the warming spice of raw ginger, what's not to love?

## INFO

- Contains real ginger
- Free from artificial colours, flavours and preservatives
- Suitable for vegan and vegetarian diets.
- Case size: 6 x 750ml glass bottles
- Serving size: 37 x 20ml servings per bottle

## NUTRITIONAL

NUTRITION	PER 100ML
Energy kJ / kcal	1370 / 323
Carbohydrate	79.2g
of which sugars	79.2g
Salt	0.03g

- Ingredients: Sugar, Water, Natural Ginger Flavouring, Acid: Citric Acid, Stabiliser: Acacia Gum, Coconut Oil, Colour: Plain Caramel.



## THE COCKTAILS

### Penicillin

- 15ml Ginger syrup
- 40ml Scotch whisky
- 10ml pleated Scotch whisky
- 20ml lemon juice
- 1 teaspoon honey

Shake and pour over a large cube of ice. Garnish with a lemon twist and a cube of ginger.

### Dark N Stormy

- 20ml Ginger syrup
- 50ml dark rum
- 20ml lime juice
- 2 dash angostura
- Topped with ginger beer

Built in a hi-ball filled with ice. Garnish with a lime wedge.

### Ginger Rogers

- 20ml Ginger syrup
- 50ml gin
- 20ml lemon juice
- 10 mint leaves
- Topped with ginger ale.

Build and churn in a Highball of ice. Garnish with an ice crown, a lemon wedge and a mint sprig.

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