



**DRINK  
RECIPES**

*Facundo Bacardi*  
Est. 1862

# 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.



## HOW TO MAKE FRESH SOUR MIX

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

## 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



## 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.



# FROZEN STRAWBERRY DAIQUIRI

## 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



## 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.



# DAIQUIRI

## (INTERNATIONAL LEGACY EDITION)

### INGREDIENTS

5cl Bacardi Superior  
2,5cl Fresh Lime Juice  
2 Bar Spoons Sugar

### GARNISH

N/A

### GLASS

Pre Chilled Cocktail  
No Ice



### 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.



# BACARDI COCKTAIL

## (INTERNATIONAL LEGACY EDITION)

### INGREDIENTS

5cl Bacardi Superior  
1,5cl Fresh Lime Juice  
2 Bar Spoons Grenadine

### GARNISH

N/A

### GLASS

Pre Chilled Cocktail  
No Ice



### 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.



# MARY PICKFORD

## (INTERNATIONAL LEGACY EDITION)

### 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



### 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.

# CUBA LIBRE

## (INTERNATIONAL LEGACY EDITION)

### INGREDIENTS

2 Lime Squeezes  
5cl Bacardi Superior  
10cl Coca Cola

### GARNISH

1 Lime Squeeze  
Long Straw

### GLASS

Collins  
With Cubed Ice



### 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.

# MOJITO

## INGREDIENTS

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

## GARNISH

Mint Sprig  
Long Straw

## GLASS

Collins  
With Crushed Ice



## 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.



# 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

## GARNISH

Mint Sprig  
Long Straw

## GLASS

Collins  
With Crushed Ice



## 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.



# LIMON CAIPIRISIMA

## INGREDIENTS

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

## GARNISH

Strawberry  
Short Straw

## GLASS

Old-fashioned  
With Crushed Ice



## 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.



# MISSIONARIES DOWNFALL A.K.A – RUM TIKI

## 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



## 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.





# GOLD CAIPIRISIMA

## INGREDIENTS

4 Lime Wedges  
2cl Sugar Syrup  
4cl Bacardi Gold

## GARNISH

Short Straw

## GLASS

Old-fashioned  
With Crushed Ice



## 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.



# 8 YEAR DAIQUIRI

## INGREDIENTS

4cl Bacardi 8 Year Old  
4cl Fresh Lime Juice  
4cl Sugar Syrup

## GARNISH

Long Straw  
(Mint optional)

## GLASS

Collins  
With Cubed Ice



## 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.



# CARIBBEAN COSMO

## INGREDIENTS

3cl Bacardi Limon  
1cl Cointreau  
6cl Cranberry Juice  
1 Lime Squeeze

## GARNISH

Flamed Orange Zest

## GLASS

Pre Chilled Cocktail  
No Ice



## 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!



# ALOE VERA

## INGREDIENTS

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

## GARNISH

Lemon Squeeze  
Long Straw

## GLASS

Collins  
With Cubed Ice



## 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.



# PAPPARAZZI

## INGREDIENTS

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

## GARNISH

Lime Squeeze  
Long Straw

## GLASS

Collins  
With Cubed Ice



## 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.



# SOUR APPLE

## INGREDIENTS

4cl Bacardi Apple  
8cl Sour Mix  
1 drop Angostura Bitters

## GARNISH

Lemon Zest  
Long Straw

## GLASS

Collins  
With Cubed Ice



## 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.



# RAZZIA

## INGREDIENTS

4cl Bacardi Razz  
4cl Cranberry  
Top w/ Russchian

## GARNISH

Lime Squeeze  
Long Straw

## METHOD

Build over cubed ice.

## GLASS

Collins  
With Crushed Ice



# SUMMER RUSH

## INGREDIENTS

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

## GARNISH

Orange Slice  
Long Straw

## GLASS

Collins  
With Cubed Ice



## METHOD

Shake with cubed ice  
then strain into glass.



# WHITE CUBAN

## INGREDIENTS

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

## 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

## GARNISH

Lime Squeeze  
Long Straw

## METHOD

Build over cubed ice.

## GLASS

Collins  
With Cubed Ice



## RAZZ TONIC

### INGREDIENTS

4cl Bacardi Razz  
Fill w/Tonic Water

### GARNISH

Lime Squeeze  
Long Straw

### METHOD

Build over cubed ice.

### GLASS

Collins  
With Cubed Ice



## APPLE GINGER

### INGREDIENTS

4cl Bacardi Apple  
Fill w/ Ginger Ale

### GARNISH

Apple Slice  
Long Straw

### METHOD

Build over cubed ice.

### GLASS

Collins  
With Cubed Ice

