

SPIRIT *of the* OUTDOORS



CAMPFIRE MINT JULEP

For the syrup

120ml Water

2 Peppermint tea bags

50g Castor sugar

Boil the water in a saucepan, add the two tea bags, take off the heat and rest for 10 mins. Remove the tea bags, bring the tea to a boil again and then reduce the heat. Add the caster sugar and stir until sugar has dissolved. Remove from heat and let it cool. Store in an air tight sterilised bottle in the fridge.

To make

50ml Campfire Old Tom Gin

25ml Peppermint tea syrup

Crushed ice and ice cubes

Fresh mint leaves for garnish

To make the Gin Julep shake the gin and peppermint tea syrup with the ice cubes in a cocktail shaker. Fine strain into a pre-chilled julep cup which is half-filled with crushed ice. Stir. Top with more crushed ice and stir again, repeat until frost forms on the outside. Garnish with fresh mint leaves.

