



MINTY LIMEY BAI-JITO

GLASS: COLLINS GLASS

GARNISH: LIME WEDGE & MINT SPRIG
A TASTY SIPPER FOR ANY OCCASION

INGREDIENTS

Items marked with a * are included in our Baijiu Cocktail Box.

1.5 oz Ming River Baijiu*

1 oz simple syrup

1 oz fresh lime juice

15 small mint leaves, or 8-10 large mint leaves

Soda water Lime slice

DIRECTIONS

1. Add slice of lime, mint leaves, and ice in a shaker and briefly muddle together.
2. Add Baijiu, simple syrup, and lime juice to shaker.
3. Shake vigorously for 30 seconds until cool. (If you don't have a cocktail shaker, get crafty! You can use a mason jar with a tight lid or strong container with a lid that seals tightly.)
4. Fill glass with ice.
5. Strain cocktail into glass. To strain out mint and lime pieces, double strain using a fine mesh strainer.
6. Fill glass to top with soda water and stir.
7. Garnish with lime wedge and mint sprig.

Tip: For a super unique drink, replace the simple syrup with green tea infused simple syrup.