



Strong in the arm

Dorset ginger strong. Gin. Angostura bitters. Candied ginger. Brown sugar.

In the base of an Old Fashioned glass muddle candied ginger and brown sugar with a couple of dashes of angostura bitters.

Add a shot of gin and a shot of Dorset ginger strong, stir for a few minutes with cubed ice and then add another shot of gin and top with ice, stir for another two minutes and then serve, garnished with a slice of orange.



Famous Five Shandy

Dorset Ginger Strong. Dorset Star Harry Masters. Vodka. Honey. Lemon juice.

Blend one shot of Dorset Ginger, one shot of Porters Perfection, dash of honey and one shot of lemon juice with four ice cubes, transfer to large stein glass and top with Dorset Star Harry masters, no garnish necessary as you drink through the beautiful ginger froth.

Ginger and Chocolate Cookies



- 190g of unsalted butter
- 10g caster sugar
- 250g plain flour
- 85g chocolate chopped into chips
- 50ml **Strong Dorset Ginger**

1. Beat the butter and sugar together until nicely combined
2. Add the ginger and stir in the flour
3. Add the chocolate chips
4. If the mixture is too sticky add a bit more flour
5. Split the dough in half and form two logs about 5cm in diameter
6. Flour the logs, wrap tightly in clingfilm and chill in the fridge for about 2 hours.
7. Preheat the oven to 180C or Gas 4 and line a shallow baking tray with greaseproof paper.
8. Slice the dough into 1cm thick dics place on the tray.
9. Bake for about 15 minutes or until starting to turn golden.

Enjoy!

This recipe will make 18-20 cookies.
For larger cookies make the logs a bit thicker about 7-8cm in diameter. This will make 10-12 cookies.



Cocktails & Recipes

Our hand blended drinks are produced and bottled in the beautiful rural location of Lytchett Matravers in Dorset using secret recipes handed down through the generations using only the finest ingredients.

All products are gently pasteurised in the bottle eliminating the need for adding any sulphates.



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Mojito

Dorset original ginger. Balsamic. Lime. Apple aperitif. Ginger beer.

First muddle half a lime, then add two shots of Liberty Fields apple aperitif, 1 shot of Dorset Ginger original, dash of apple balsamic vinegar, a small handful of mint, spanked and dropped into the glass, churn with crushed ice and the top with ginger beer and slice of fresh ginger and apple.



Hot buttered Vodka

Dorset ginger with cinnamon. Vodka. Butter. Cider. Spices.

First make up a batch of mulled cider using, Michelin star from Dorset star, with a good measure of Dorset ginger with cinnamon and typical mulling spices, brew for half an hour, add a good measure to one shot of Porters perfection vodka and a small knob of butter to a latte glass and stir to mix.



Sloe ball

Dorset Sicilian lemonade. Dorset hedge hunter sloe gin. Soda. Egg white.

In a shaker mix two shots each of Dorset Sicilian lemonade and sloe gin with a whole egg white, shake without ice for one minute and then again with ice for a further minute, strain into a tall glass without ice and top with a dash of soda, no need for garnish that foam is plenty enough!



Kicks Like a Mule

Dorset original ginger. Soda. Lime. Vodka. Habanero.

In a tall glass, fill with crushed ice, add two shots of Porters Perfection vodka, one shot of Dorset original ginger a squeeze of lime and a drop of habanero bitters, top with soda and stir. Garnish with a slice of chilli.



Old Mill

Fine Calvados, malt whisky, Dorset Ginger with cinnamon, Sugar syrup and peychauds bitter.



Lemonade Spritz

Dorset Sicilian lemonade. Krohn Port. Soda.

In a tall glass add two shots of Sicilian lemonade, two shots of port and then top with soda, add a dash of lemon juice if you would like it sharper.

