

The Sydney Sling

Ingredients:

45ml gin -*The Fullerton Hotel Sydney uses Four Pillars 58.8 Gin*

45ml blood orange juice - *grapefruit juice is a great substitute*

15ml hibiscus liqueur - *elderflower Liqueur is a great substitute*

10ml ginger liqueur - *alternatively, double up on ginger juice*

25ml fresh lime juice

10ml fresh ginger juice

10ml Grenadine

20ml sugar syrup - *see recipe below*

Dehydrated ginger slice - *or any fruit of your choice, to garnish*

Method:

1. Combine all ingredients and shake together vigorously for five seconds.
2. Strain into your desired glass over ice and enjoy.

Sugar Syrup: Making sugar syrup requires equal parts sugar and water. You can also make a thicker style syrup by adding two parts sugar to one-part water.

1. Boil the water in a saucepan, add the sugar and stir until it dissolves.
2. Remove from heat and allow to cool.
3. Store in a firmly sealed bottle or container in the fridge where it can keep for a few weeks.