

## 4 REFRESHING COCKTAIL JUGS

### Snackable Watermelon Whisky Jug

Serves 8

#### INGREDIENTS

½ cup sugar  
½ cup hot water  
1 medium-large watermelon  
8 tots Scottish Leader 12 Year Old  
2 cups ice  
Juice of 2 limes

#### Serving suggestion:

Thin lime slices, to garnish  
Fresh mint, to garnish

#### METHOD

1. Combine the sugar and hot water in a jar and shake vigorously until the sugar has dissolved. *\*Chef's Tip: This simple syrup can be kept in the fridge for up to 2 months.*
2. In the meantime, cut the watermelon in half. Cut one half of the watermelon into small bite-size cubes, removing the rind and as many of the pips as possible.
3. Add 4 cups of watermelon cubes to a blender with 3 tablespoons of the simple syrup, the Scottish Leader 12 Year Old whisky and 2 cups of ice. Squeeze in the juice of the limes and blend for 20 seconds until slushy-like.
4. Pour the watermelon cocktail into a big punch-style jug.
5. Slice the other watermelon half into thin triangles and add 8 triangles, point-down, into the cocktail in the jug.
6. Allow for the watermelon triangles to steep in the drink for 10 minutes before using a ladle to scoop cocktail into 8 serving glasses.
7. Place 2-3 lime slices in each glass, pressing them against the sides of the glasses. Carefully ladle the cocktail into the serving glasses. Garnish each cocktail glass with a sprig of fresh mint and one of the steeped watermelon slices.
8. Serve while cold and icy. ENJOY on a hot summer's day!

### Ombé Granadilla Whisky Soda Jug

Serves 8

#### INGREDIENTS

½ cup sugar  
½ cup hot water  
2 tubs (115g each) granadilla pulp



8 tots (240ml) Scottish Leader Signature whisky

3 cups soda water

**Serving suggestion:**

4 fresh granadillas, halved to garnish

Fresh mint, to garnish

**METHOD**

1. Combine the sugar and hot water in a jar and shake vigorously until the sugar has dissolved. *\*Chef's Tip: This simple syrup can be kept in the fridge for up to 2 months.*
2. In a large jug, add the granadilla pulp, the prepared simple syrup and the Scottish Leader Signature whisky. Fill the jug with crushed ice.
3. Carefully pour the soda water over the ice until the jug is filled to create an ombré look.
4. Before serving, stir the jug to combine the granadilla, sugar syrup, whisky and soda water. Pour cocktail into 8 cocktail glasses and garnish each with a halved granadilla and a big sprig of mint.
5. Serve on a hot summer's day and ENJOY!

**Refreshing Cucumber & Ginger Beer Jug**

Serves 8

**INGREDIENTS**

½ cup sugar

½ cup hot water

5 thin slices peeled ginger + extra to garnish

1 short cucumber, cut into quarters lengthways

8 tots (240ml) Scottish Leader Original whisky

3 bottles (440ml each) ginger beer

**Serving suggestion:**

8 cucumber ribbons, to garnish

8 lemon slices

Rosemary sprigs, to garnish

**METHOD**

1. Combine the sugar and hot water in a jar and shake vigorously until the sugar has dissolved. *\*Chef's Tip: This simple syrup can be kept in the fridge for up to 2 months.*
2. Place the ginger slices and cucumber quarters in a large jug and pour over the sugar syrup and the Scottish Leader Original whisky and top with ice.
3. Slowly pour the ginger beer over the ice, filling to the top.
4. Add a cucumber ribbon along the sides of 8 cocktail glasses and fill halfway with ice. Add a lemon slice in each and divide the cocktail between the glasses.
5. Garnish each cocktail with the extra ginger slices and a fresh rosemary spring. Serve on a hot summer's day and ENJOY!



## Berry Refreshing Spiked Iced Tea

Serves 8

### INGREDIENTS

2 L boiling water  
1 whole cinnamon stick  
5 star anise  
8 cardamom pods, lightly crushed  
5 berry-flavoured tea bags (rooibos will work well too)  
2 tbsp honey  
2 sprigs fresh mint  
5 strips lemon peel  
8 tots (240ml) Scottish Leader Original whisky  
4 cups fresh mixed berries  
Lemon slices, to garnish

### METHOD

1. Fill a large teapot with boiling water.
2. Add the spices along with the berry-flavoured tea bags, honey, mint sprigs and lemon peel, close the lid and infuse until cooled to room temperature, about 2 hours.
3. Stir well and ensure the flavours are infused and well balanced.
4. Pour the whisky into the infused tea and top with ice.
5. Fill 8 glasses halfway with ice and top with a small handful fresh berries.
6. Strain the cocktail into the 8 glasses.
7. Top each cocktail with fresh mint. Serve on a hot summer's day and ENJOY!