

Blood Orange Syrup Batch

Shelf Life:

30 days refrigerated
10 days in the rail

Equipment

Checklist:

- Measuring Pint
- Bar Spoon
- Quart Container

1. Measure all ingredients into a 1 quart container.

	Small Batch	Item	Large Batch
Batch Yield	9.5 vz		19 vz
Ingredients	0.5 vz	Regans Orange Bitters	1 vz
	6 vz	Blood Orange Bitters	12 vz
	3 vz	<u>Simple Syrup</u>	6 vz
Storage Container	Quart (1)		Quart (1)

2. Mix thoroughly with bar spoon until all ingredients are evenly incorporated.
3. Immediately after stirring, store into specified storage containers.
4. Label and date product.

Clean and Reset