

Tiki Syrup Batch

Shelf Life:

30 days refrigerated
10 days in the rail

Equipment

Checklist:

- 64 vz Measuring Cup
- 12 vz Measuring Cup
- Whisk
- Quart / Gallon Containers
(depending on batch size)

1. Measure all ingredients into a 1 gallon container.

	Small Batch	Item	Large Batch
Batch Yield	26 vz		104 vz
Ingredients	24 vz	Monin Orgeat Syrup	96 vz
	2 vz	Bittermen's Tiki Bitters	8 vz
Storage Container	Quart (1)		Gallon (1)

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

Clean and Reset