

## Satsuma Mule Batch

### Shelf Life:

5 Days

### Equipment

#### Checklist:

- 1 Gallon Container  
for mixing
- 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
<b>Batch Yield</b>	27 vz		108 vz
<b>Ingredients</b>	9 vz	Ketel One Peach & OB	36 vz
	3 vz	Domaine de Canton	12 vz
	6 vz	Bayou Gator Bite Rum	24 vz
	3 vz	<u>Simple Syrup</u>	12 vz
	6 vz	<u>Lime Sour</u>	24 vz
<b>Storage Container</b>	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.
5. Add 2nd labels on tops of container lids and write "Must be Shaken Prior to Use."