





# Mango Reduction and Mango Mint Reduction

The secret ingredient in the mango cocktails at Sugar Ridge Hotel in Antigua is handmade mango reduction. Make your own and you'll never look back! Mango reduction can also be frozen into cubes and defrosted when needed.

- 2 large mangoes
- 1/2 cup sugar

  Medium bunch fresh mint, optional
- 1. In a medium saucepan over low heat, place mango pulp and skin (everything but the pit.) Add sugar. For Mango Mint reduction, add mint, finely chopped. Cook for about 30 minutes, stirring often so mixture does not stick to pan.
- 2. Mash mixture and strain through medium mesh strainer and refrigerate.

# Mango Mojito

Courtesy of bar supervisor Troy George at Sugar Ridge Hotel in Antigua. www.sugarridgeantigua.com

### MAKES 1 DRINK

Juice of 1 medium lime

- 10 fresh mint leaves
- 2 oz mango mint reduction
- 2 oz white rum
- 1 cup ice
- 2 oz club soda
  Mint leaves, for garnish

1. In a tall glass, muddle lime juice and mint. Add mango mint reduction and rum. Stir. Add ice. Top off with club soda. Garnish with mint leaves.









## Spicy Sun

This sweet and spicy cocktail was shared by bartender Indiana Jones – yes, that's his real name – from Ana's on the Beach Restaurant and Art Gallery in Antigua.
www.anas.ag

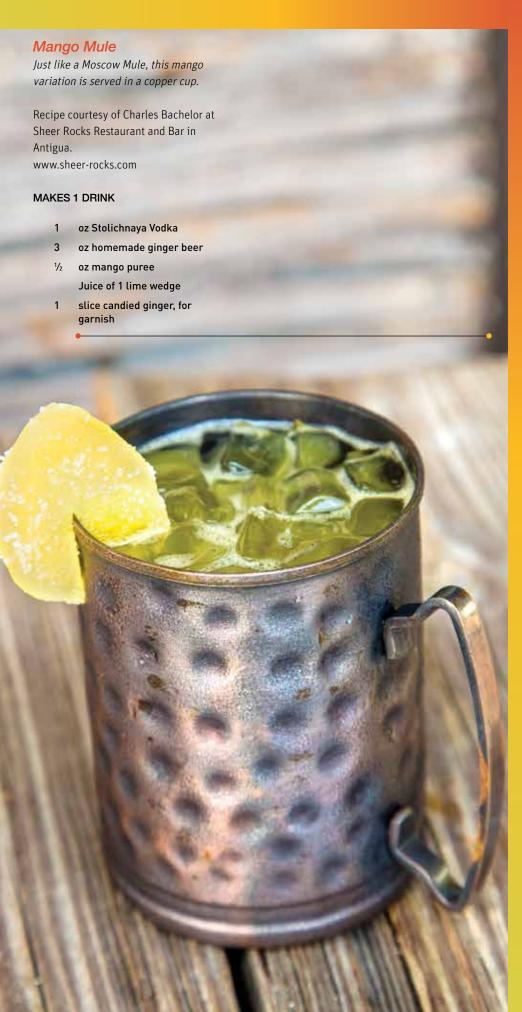
#### **MAKES 1 DRINK**

- 1 oz Patron Silver tequila
- 1 oz mango puree
- 1/2 oz fresh lime juice
- 1/2 oz spicy sugar syrup (recipe below)
- 1. In a shaker filled with ice, shake ingredients together. Pour into a rocks glass and serve.

## Ana's on the Beach Spicy Sugar Syrup

#### MAKES 1 QUART

- 3 jalapeno peppers
- 1 habanero peppers
- 4 cups water
- 1 lb. sugar
- 1. In a large saucepan, heat water to boiling. Add peppers and boil for 2 minutes. Remove peppers and discard. Add sugar and boil until sugar dissolves. Set aside to cool, then cover and refrigerate for up to one week.



### Ginger Beer

Recipe courtesy of Sheer Rocks Head Chef Simon Christey-French

### MAKES 11/2 QUARTS

- 1½ oz finely grated fresh ginger
- 6 oz sugar
- 71/2 cups filtered water
- 1/8 teaspoon active dry yeast
- 2 tablespoons freshly squeezed lemon juice
- 1. In a 2-quart saucepan on medium-high heat, place ginger, sugar, and ½ cup of water. Stir until sugar has dissolved. Remove from heat, cover and allow to steep for 1 hour. 2. Pour syrup through a fine mesh strainer set over a bowl, pressing down to extract all juice out of mixture. Set aside to cool. 3. Using a funnel, pour syrup into a clean 2-liter plastic bottle and add yeast, lemon juice and remaining 7 cups of water. Place cap on the bottle and gently shake to combine ingredients. Leave bottle at room temperature for 48 hours. Open occasionally and check for desired amount of carbonation. Refrigerate ginger beer as soon as desired level of carbonation is reached. Store in refrigerator for up to 2 weeks, opening the bottle at least once a day

to let out excess carbonation.

