



Ginger beer is enhanced with a spicy ginger and lemongrass simple syrup, which is poured in layers with pumpkin ale and stout for a beautifully presented cocktail full of bold flavors.

Layered Ginger Beer Pumpkin Ale Cocktail

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 serving)
Granulated sugar	1 cup	Calories 240 Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 0mg Carbohydrate 38g Fiber 0g Sugars 26g Protein 0g
SupHerb Farms Fresh Frozen Lemon Grass Purée	1/4 cup	
SupHerb Farms Fresh Frozen Ginger Purée	2 tbsp	
Ginger beer	10 tbsp	DIETARY STATEMENTS
Pumpkin ale	10 tbsp	Egg Free Nut Free Dairy Free
Stout	10 tbsp	

PREPARATION

1. Combine 1 cup water, sugar, SupHerb Farms Lemon Grass Purée and SupHerb Farms Ginger Purée in saucepan; bring to boil, stirring until sugar is dissolved. Cover and remove from heat; let cool completely. Strain through three layers of cheesecloth. (Simple syrup can be refrigerated for up to 1 month.)
2. Gently stir 1 oz simple syrup into ginger beer; pour slowly into 16-oz pint glass. Through Black and Tan strainer (or over back of a spoon), very slowly pour in pumpkin ale. Let stand for 1 minute or until layers are clearly visible. Repeat with stout.

TO SERVE

Serve immediately.