



LANGIS Professional Bar Mix



+ Features and Benefits:

- + Convenient:
 - ▀ Prepare and refrigerate for up to 1 week
 - ▀ Prepare only as much as needed for service

- + Pre-sweetened for use as bar mixes

- + Once made up, treat as fresh lemon juice or fresh lime juice

- + Shelf stable until prepared: lower storage and food waste costs

- + Economical: 1 package makes 4 L

- + Produced in Canada

- + Kosher Certified

- + No Gluten Containing Ingredients

- + Vegan



ORDER CODE	GTIN	Product Name	Pack Size	Yield per Package	Case Gr. Wt.
1-90-035510	10058336355100	Professional Lemon Bar Mix	6 x 856 g	4 L	5.4 kg
1-90-035520	10058336355209	Professional Lime Bar Mix	6 x 939 g	4 L	5.9 kg





■ Recipe Yield: 1 serving ■ Serving Size: 235 mL

Mermaid Lemonade

1. Fill tall glass with ice cubes.
2. Top with 175 ml prepared Langis Lemon Bar Mix, 30 ml curaçao and 30 ml rum; stir.
3. Garnish with lemon slice and maraschino cherry.

Tip: For a mocktail, substitute prepared Dr. Oetker Blue Raspberry Drink Crystals and a splash of soda for blue curaçao and rum.



■ Recipe Yield: 1 serving ■ Serving Size: 340 mL

Sparkling Sangria Lemonade

1. In large wine glass, combine 125 ml dry white wine, chilled prepared Langis Lemon Bar Mix and 30 ml Grand Marnier. Add ice cubes.
2. Garnish with cored and thinly sliced apple and lemon slices.
3. Top up with 60 ml sparkling water.

Tip: For a mocktail, substitute non-alcoholic white wine for white wine, and orange juice for Grand Marnier.



■ Recipe Yield: 1 serving ■ Serving Size: 210 mL

Raspberry Lemonade Senorita

1. Place 2 ml salt on small dish. Rub lemon wedge over rim of margarita glass; reserve lemon wedge. Dip rim of glass in salt until evenly coated. Set aside.
2. In cocktail shaker, combine 75 ml prepared Langis Lemon Bar Mix, 75 ml prepared Dr. Oetker Raspberry Drink Crystals, 45 ml tequila, 15 ml Cointreau and ice cubes. Shake until icy cold and frosty.
3. Pour into prepared salt-rimmed glass.

Tip: For mocktail, substitute orange juice for tequila and Cointreau.



■ Recipe Yield: 2 servings ■ Serving Size: 250 mL

Strawberry Frosé Margarita

1. In blender, combine 250 ml frozen strawberries, 250 ml ice cubes, 125 ml rosé wine, 75 ml chilled prepared Langis Lime Bar Mix, 30 ml tequila and 15 ml Cointreau until slushy.
2. Divide between two margarita glasses.
3. Garnish each serving with lime wheel.

Tip: For a mocktail, substitute non-alcoholic wine for rosé wine, and substitute orange juice for tequila and Cointreau.



■ Recipe Yield: 1 serving ■ Serving Size: 325 mL

Layered Limeade and Red Wine Slushy

1. In blender, combine 250 ml ice cubes and 175 ml prepared Langis Lime Bar Mix until slushy; pour into large wine glass.
2. Slowly pour in 75 ml red wine so it floats on top of the slushy.
3. Garnish with lime slice.

Tip: For a mocktail, substitute pomegranate juice or grenadine for red wine.



■ Recipe Yield: 1 serving ■ Serving Size: 300 mL

All-Dressed Sriracha Lime Caesar

1. Place 2 ml celery salt on small dish. Rub lime wedge over rim of highball glass; reserve lime wedge. Dip rim of glass in celery salt until evenly coated. Fill glass with ice cubes.
2. Add 125 ml Clamato juice, 75 ml prepared Langis Lime Bar Mix, 30 ml vodka, 15 ml sriracha hot sauce, 5 ml prepared horseradish, 2 ml Worcestershire sauce, salt and pepper; stir.
3. Garnish with reserved lime wedge, celery, gherkin, olive and chili pepper.

Tip: For a mocktail, omit vodka.

