

HOW-TO: SPRING CLEAN YOUR BAR

With summer around the corner and the days gradually heating up, now is the perfect time for a home bar refresh. Here's how to get your bar prepped and ready for a season of sunshine without wasting all the ingredients you've collected over winter!

BEFORE YOU START

List what you have

Doing a stock take of what's currently on your bar will not only give you a useful reference guide for while you're spring cleaning, it'll also be great to have when winter rolls around again so you can avoid doubling up!

Assess the expiry dates

While we're all about using up ingredients, we want to do so safely. Make sure you've checked which ingredients are past their use-by dates; if you're unsure how long something has been open, it's best to err on the side of caution and chuck it away.



Winter Spirits → Spring Infusions

It's likely that you've collected a few festive spirits over the winter months, and while some will definitely keep until next Christmas rolls around, it might be time to clear out the old and make way for the new. Instead of pouring them down the drain, why not use the leftovers to experiment with some spring infusions?

Try adding different fruits, along with two tablespoons of sugar for each 250ml of liquid you have, resealing the bottle and setting it aside in a dark place to infuse. Give strawberry-infused vodka, toffee-infused whisky or pineapple-infused rum a go to kick things off, then branch out into your own experimentations.

Empty Bottles → Syrups & Cordials

If you're anything like us, you hate throwing away a beautiful bottle. Even after finishing off whatever tasty craft spirit was inside it, some bottles are just too pretty to chuck in the recycling. Instead of letting them gather dust on your shelf for another season, put them to good use this spring and summer by using them for seasonal syrups and cordials!

It's super easy to whip up a syrup or cordial at home using just water, sugar and whatever fruit or veg is in season. We love turning fresh gooseberries, strawberries, raspberries and blueberries into syrups and infusing them into our summer serves!



Leftover Liqueurs → Boozy Bakes

Liqueurs are brilliant for baking. Everything from indulgent cream liqueurs to fruity numbers like Chambord and crème de mure can be used to infuse tasty boozy flavours into your favourite cakes.

We especially love using them for icing, adding a couple of tablespoons of liqueur to 250g of icing sugar and 250g of unsalted butter to create a mouth-watering buttercream that will decorate roughly 12 cupcakes. This is a great way to use up these leftover liquids while still making the most of their delicious flavours!

Excess Mixers → Funky Ice

Accumulating a myriad of mixers is easily done, especially if you're one for hosting. If you've found yourself with all sorts of miscellaneous tonics, sodas and juices that you can't find a use for, try turning them into ice cubes!

As the weather warms up you're going to need plenty of ice to keep your cocktails perfectly chilled, so using excess mixers to create some cool cubes will kill two birds with one stone – you'll get delicious ice and make extra space on your bar for your favourite summer sips in the process. Why not try adding fruits, herbs or edible flowers to really take your tipples up a notch?



SUMMER SWAPS

Make these substitutes to get your bar ready for a season of sunny sipping!

Port → Limoncello

Use the rest of your port into a tasty sauce or stew and replace it with a beautiful bottle of limoncello for summer spritzes and refreshing digestifs.

Campari → Aperol

Switch out Campari for its slightly sweeter cousin that's the certified superstar of summer serves.

Spiced Gins → Floral Gins

Bundle away your spiced gins to make space for light, floral expressions like this month's superb Gin of the Month.

Decanter → Pitcher

Consider swapping your whisky decanter for a pretty summer pitcher ready for garden gatherings that require big batch serves.

Martini Glasses → Spritz Glasses

Place your Spritz glasses front and centre so you've got them to hand for all your long sparkling serves.

