

Batched Bottled Cocktails To Make Ahead: The Perfect Solution for Gatherings of All Sizes

Are you tired of scrambling to make drinks for your guests when you're trying to enjoy your own party? Do you wish there was an easy way to serve delicious and refreshing cocktails without all the hassle? If so, then batching and bottling your cocktails ahead of time is the perfect solution for you.

Batched cocktails are simply cocktails that are made in large quantities and then stored in bottles or other containers. This makes it easy to serve them to your guests without having to measure and mix each drink individually. Bottling your cocktails also helps to preserve their flavor and freshness, so you can be sure that they'll taste just as good on day two as they did on day one.



Batched & Bottled: Cocktails to Make Ahead

★★★★☆ 4.5 out of 5

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In this article, we'll show you how to batch and bottle cocktails ahead of time, as well as provide you with some of our favorite recipes. So whether you're planning a small gathering or a large party, we've got you covered.

Benefits of Batching and Bottling Cocktails

There are many benefits to batching and bottling cocktails ahead of time, including:

- **It saves time.** When you batch and bottle your cocktails ahead of time, you can simply open a bottle and pour when your guests arrive. This means you'll have more time to spend socializing and enjoying your party.
- **It's less stressful.** There's nothing worse than trying to make drinks for your guests while you're also trying to enjoy your own party. Batching and bottling your cocktails ahead of time takes the stress out of entertaining, so you can relax and have fun.
- **It's more economical.** Batching and bottling your cocktails ahead of time can save you money. When you buy ingredients in bulk, you can often get them for a cheaper price than you would if you were buying them individually.
- **It's more consistent.** When you batch and bottle your cocktails, you can be sure that each drink will taste the same. This is important if you're serving cocktails to a large group of people.
- **It's more impressive.** Serving batched and bottled cocktails is a great way to impress your guests. It shows that you've put thought and effort into your party planning.

How to Batch and Bottle Cocktails

Batching and bottling cocktails is a simple process, but there are a few things you need to keep in mind.

1. **Choose the right cocktails.** Not all cocktails are suitable for batching and bottling. Some cocktails, such as those that contain fresh fruit or dairy, will not hold up well over time. When choosing cocktails to batch and bottle, look for recipes that are simple and contain ingredients that will last.
2. **Use fresh ingredients.** The quality of your cocktails will only be as good as the ingredients you use. When batching and bottling cocktails, be sure to use fresh, high-quality ingredients.
3. **Measure your ingredients carefully.** When batching and bottling cocktails, it's important to measure your ingredients carefully. This will ensure that each drink tastes the same.
4. **Use a clean container.** The container you use to store your batched cocktails should be clean and sanitized. This will help to prevent spoilage.
5. **Store your cocktails properly.** Batched cocktails should be stored in a cool, dark place. They can be stored in the refrigerator for up to 2 weeks, or in the freezer for up to 2 months.

Our Favorite Batched Bottled Cocktail Recipes

Now that you know how to batch and bottle cocktails, here are some of our favorite recipes to get you started.

Margarita

Ingredients:

- 1 1/2 cups tequila
- 1 cup Cointreau
- 1 cup lime juice
- 1/2 cup simple syrup

Instructions:

1. Combine all ingredients in a pitcher and stir until well combined.
2. Pour into a clean bottle and store in the refrigerator for up to 2 weeks.

Moscow Mule

Ingredients:

- 1 1/2 cups vodka
- 1 cup lime juice
- 1/2 cup ginger beer

Instructions:

1. Combine all ingredients in a pitcher and stir until well combined.
2. Pour into a clean bottle and store in the refrigerator for up to 2 weeks.

Old Fashioned

Ingredients:

- 2 cups bourbon
- 1 cup simple syrup
- 1/2 cup water
- 4 dashes Angostura bitters

Instructions:

1. Combine all ingredients in a pitcher and stir until well combined.
2. Pour into a clean bottle and store in the refrigerator for up to 2 weeks.

Mai Tai

Ingredients:

- 1 1/2 cups light rum
- 1 cup dark rum
- 1 cup orange curaçao
- 1 cup orgeat syrup
- 1/2 cup lime juice

Instructions:

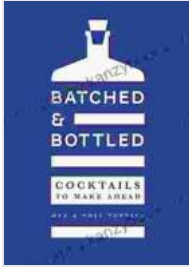
1. Combine all ingredients in a pitcher and stir until well combined.

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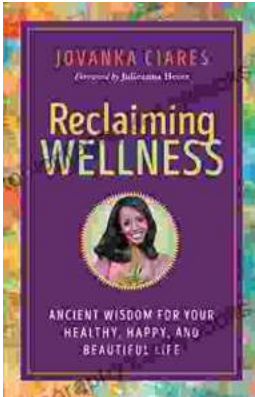
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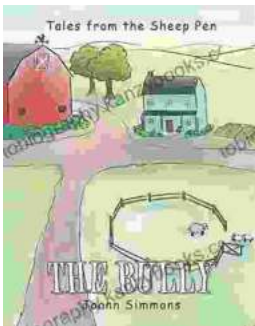


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