

MACK'S

ORIGINAL
GINGER





MACK'S ORIGINAL GINGER WINE

Product of Australia

Mack's Original Ginger is crafted by the famous fortified creators, the McWilliam's family. Few have helped shape the evolution of the Australian wine industry like McWilliam's Wines. From humble beginnings on the outskirts of Corowa in 1877, the philosophy of putting quality of fruit first has ensured that McWilliam's continues to be one of Australia's most popular, respected and iconic wineries.

Renowned for its strong focus on crafting fortified styles, McWilliam's have consistently produced award-winning wines that showcase superior quality, impressive depth and full flavor expression.





GINGER WINE & MACK'S ORIGINAL GINGER



- Ginger wine is a relatively niche product in the United States, but it's gaining popularity among consumers who are looking for new and interesting flavors.
- Brands like Mack's Original Ginger and Stone's Original Green Ginger are examples of commercially available ginger wines that have been enjoyed for many years.
- The primary characteristic of Mack's Original Ginger is its strong and distinct ginger flavor. It typically has a sweet and spicy taste, with a warming sensation.
- Mack's Original Ginger can be enjoyed on its own or with a splash of club soda and a squeeze of lime. It also makes an enticing cocktail when mixed with whiskey, scotch or rum.
- Beyond cocktails, Mack's Original Ginger is a great ingredient in cooking and baking.



MACK'S ORIGINAL GINGER ADDS A SPICY KICK



- Mixologists use ginger wine in cocktails to add a spicy kick and a hint of sweetness.
- Mack's Original Ginger can elevate classic cocktails such as the Manhattan.
- To craft a Ginger Manhattan, replace sweet vermouth with Mack's Original Ginger, it complements the rye whiskey and bitters.



THE WHISKY MACK

- 1 ½ oz Blended Scotch Whisky
- 1 oz Mack's Original Ginger

Stir all ingredients with ice and strain into ice-filled rocks glass.



MACK'S MANHATTAN

- 2 oz Bourbon
- 1 ½ oz Mack's Original Ginger
- 2 Dashes Angostura Orange Bitters
- Garnish with Amorena Toschi Black Cherries & Crystalized Ginger

Stir all ingredients with ice and strain into ice-filled Martini glass.



MACK'S MARGARITA

- 2 oz Tequila Blanco
- 2 oz Mack's Original Ginger
- ½ oz Fresh-squeezed Lime
- ½ oz Grand Marnier

Place ingredients in a cocktail shaker with ice. Shake, strain and pour into a glass with ice.



MACK'S DAIQUIRI

- 2 oz White Rum
- 1 ½ oz Mack's Original Ginger
- ½ oz Fresh-squeezed Lime
- Crystalized ginger garnish

Place ingredients in a cocktail shaker with ice. Shake, strain and pour into coupe glass. Garnish with crystalized ginger.



FRENCH MACK

- 2 oz Dry Gin
- 1 ½ oz Mack's Original Ginger
- 1 oz St. Germain elderflower liqueur
- Squeeze of lemon
- Garnish lemon twist

Place ingredients in a cocktail shaker with ice. Shake, strain and pour into Champagne glass.



DREAMY MACK

- 1 ½ oz Golden Rum
- 1 oz Mack's Original Ginger
- 3 oz cream/coconut cream
- Squeeze of fresh lemon
- Garnish with shaved nutmeg

Place ingredients in a cocktail shaker with ice. Shake, strain and pour into coupe glass with ice.



THE VERSATILITY OF MACK'S ORIGINAL GINGER



- Beyond cocktails, Mack's can be used in a variety of dishes, both sweet and savory. Here are some specific examples of how Mack's may be used in cooking:
- Marinades: Marinate meat, poultry, or seafood in a mixture of Mack's, soy sauce, and garlic overnight before grilling.
- Sauces: Make a stir-fry sauce combining Mack's, soy sauce, honey, and vinegar.
- Glazes: Brush a glaze of Mack's, honey, and garlic on salmon before grilling.
- Desserts: Add 4 Tablespoons Mack's to ginger cake. Add a splash to cream cheese to make ginger frosting



MACK'S GINGER CHICKEN STIR FRY



Ingredients:

- 1 tablespoon grapeseed or avocado oil
- 1 pound chicken breast, cut into strips
- 1/2 cup Mack's Original Ginger
- 1/4 cup Tamari sauce
- 1 tablespoon honey
- 1 tablespoon sesame oil
- 1/2 teaspoon ground ginger
- 1/4 teaspoon black pepper
- 1 white onion, chopped
- 2 red bell peppers, chopped
- 1 cup broccoli florets
- 1/4 cup chopped fresh cilantro

Instructions:

Heat the oil in a large skillet or wok over medium-high heat. Add chicken and cook until browned on all sides. Add Mack's Original Ginger, tamari sauce, honey, sesame oil, ground ginger, and black pepper. Bring to a boil, then reduce heat to low and simmer for 5 minutes. Add the onion, bell peppers, and broccoli. Stir-fry until the vegetables are tender, about 5 minutes more. Stir in the cilantro and serve over rice.



MACK'S GINGER CAKE WITH SOUR CREAM FROSTING

Ginger Cake Ingredients:

½ cup salted butter (softened)
1 cup light brown sugar (lightly packed)
2 large eggs
¼ cup sour cream
2 cups all-purpose flour
1 ½ teaspoon baking powder
½ teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
¾ cup molasses
1 cup hot water
1/2 cup Mack's Original Ginger
1/2 cup chopped crystallized ginger (1/8-inch dice)

Instructions:

Preheat oven to 350 degrees Fahrenheit.
Cream together butter and brown sugar until light and fluffy, about 1-2 mins.
Stir in eggs, sour cream, and Mack's Original Ginger.
In a separate bowl add in flour, baking powder, salt, cinnamon and ginger.
In another bowl whisk together molasses and very hot water until completely incorporated.
Mix half of the dry ingredients into the batter, alternating with half of the molasses, mixing after each addition until all the ingredients are incorporated together. Do not overmix.
Pour batter into a greased or parchment lined 8×8 inch pan.
Bake in oven for 30-35 minutes or until a tester comes out clean and the cake springs back when touched.
Frost cake with Sour Cream Frosting when cooled.



Sour Cream Frosting Ingredients:

½ cup Butter, soft
3 cups Powdered Sugar
Pinch of Salt
Zest of ½ an Orange
¼ to ½ cup Sour Cream
Small splash of Mack's Original Ginger
Diced candied ginger for finishing, if desired

Instructions:

While the cake is cooling, make frosting. Using a hand-held or stand mixer, cream together the soft butter and powdered sugar until combined. Add orange zest, salt, and sour cream. Cream together until smooth and fluffy. Add in a splash of Mack's Original Ginger and mix to combine. Once the cake is completely cooled, spread the frosting over the top in a decorative way and finish with diced candied ginger, if desired.