



JÄGERMEISTER RECIPES

YOUR JÄGERMEISTER RECIPE GUIDE



SHOTS

JÄGERMEISTER SHOT

RECIPE

JÄGERMEISTER SHOT

2 CL / 0.75 FL OZ JÄGERMEISTER

The classic: Jägermeister at its purest – for people who don't compromise. Just pour 2 cl / 0.75 fl oz Jägermeister into an iced 4 cl / 1.5 fl oz shot glass.

more on: www.jagermeister.com





SHOTS

JÄGERMEISTER RUDI



RECIPE

JÄGERMEISTER RUDI

BY MARKUS WOLFF

2 CL / 0.75 FL OZ JÄGERMEISTER

2-3 CL / 0.75-1 FL OZ BEER

A crowning moment: top off your Jägermeister with a beer cap and give Jägermeister two extra ingredients – malt and hops! Use a 4 cl / 1.5 fl oz shot glass to serve Jäger with a sip of hoppy, bitter beer and its creamy head. While the two liquids mix naturally, the beery mousse will stay on the surface, elegantly crowning your Jägermeister. Admire it for a moment and then... cheers!

more on: www.jagermeister.com



SHOTS

JÄGERMEISTER AFTER DARK



RECIPE

JÄGERMEISTER AFTER DARK

BY NILS BOESE

**1.5 CL / 0.5 FL OZ DARK CHOCOLATE LIQUEUR
(E.G. MOZART BLACK)**

2-3 CL / 0.75-1 FL OZ JÄGERMEISTER

Join Jägermeister on the dark side and add a shot of chocolate liqueur: because dark is beautiful. You'll need the darkest crème de cacao you can find – we recommend Mozart Black – and a 4 cl / 1 fl oz shot glass. Pour in the liqueur and then use a bar spoon to carefully stream the Jägermeister on top of it. Drop in a cropped straw and drink the cocktail through it in one draw, starting at the bottom and finishing with the top layer of Jägermeister. You'll get a great hit of dark chocolate and then the refreshing, herby balance of Jägermeister to round it off.

more on: www.jagermeister.com



LONG DRINKS

JÄGER GINGER



RECIPE

JÄGER GINGER

4 CL / 1.5 FL OZ JÄGERMEISTER

¼ LIME

1-2 SLICES OF CUCUMBER

COLD GINGER BEER

ICE CUBES

Ginger beer and Jägermeister together - for a hot combination that tastes great. It's as refreshing as a summer skinny-dip in a cool woodland lake, and it's easy to make, too. Just take a long drink glass (0.2 l / 2 qt) and fill it up at least halfway with ice; pour in your Jägermeister, squeeze the eighth of lime over it, and fill up with cold ginger beer. Give it a quick stir and finish it with the cucumber slice(s); serve your JÄGER Ginger with a stirrer or cocktail stick.

more on: www.jagermeister.com



LONG DRINKS

JÄGERMEISTER FRESH ORANGE



RECIPE

JÄGERMEISTER FRESH ORANGE

4 CL / 1.5 FL OZ JÄGERMEISTER
FRESHLY-SQUEEZED ORANGE JUICE
CRUSHED ICE
ORANGE ZEST

Enjoy Jägermeister at its fruitiest and celebrate the new Jägermeister Fresh Orange with us! Fill a long-drink glass (0.2 l / 2 qt) with crushed ice, pour in 4 cl / 1.5 fl oz Jägermeister and fill up with freshly-squeezed orange juice; garnish with a twist of orange zest.

more on: www.jagermeister.com



LONG DRINKS

JÄGER ENERGY



RECIPE

JÄGER ENERGY

4 CL / 1.5 FL OZ JÄGERMEISTER

1 ENERGY DRINK

ICE CUBES

CITRUS FRUIT ZEST

JÄGER Energy: the drink of choice for night-owls! Take 4 cl / 1.5 fl oz Jägermeister and 2-3 ice cubes in a long drink glass (0.2 l / 2 qt) and fill up with an energy drink of your choice. You can finish the drink with a twist of untreated lime, lemon, or orange zest.

more on: www.jagermeister.com



LONG DRINKS

JÄGER TONIC



RECIPE

JÄGER TONIC

4 CL / 1.5 FL OZ JÄGERMEISTER

TONIC WATER

ICE CUBES

CITRUS FRUIT ZEST

Titillate your taste buds with a JÄGER Tonic – it's your very own bitter-sweet symphony! Pour 4 cl / 1.5 fl oz Jägermeister over 2-3 ice cubes in a long drink glass (0.2 l / 2 qt) and then fill up with tonic water. You can finish the drink with a twist of untreated lime, lemon, or orange zest.

more on: www.jagermeister.com



LONG DRINKS

JÄGER MATE



RECIPE

JÄGER MATE

4 CL / 1.5 FL OZ JÄGERMEISTER

MATE SOFT DRINK

ICE CUBES

CITRUS FRUIT ZEST

When two trending drinks get together, nothing can stop them: Jägermeister and mate – the proof is in the drinking! Pour 4 cl / 1.5 fl oz Jägermeister over 2-3 ice cubes in a long drink glass (0.2 l / 2 qt) and then fill up with a mate soft drink. You can finish the drink with a twist of untreated lime, lemon, or orange zest.

more on: www.jagermeister.com



DRINK RESPONSIBLY