

## MIXOLOGIST RACHAEL ROBBINS

**OUTDOOR LIVING RECIPE SERIES: COCKTAIL** 





## **INGREDIENTS**

1 tablespoon fig spread (look for the chili fig spread if you like things spicy)

1 oz dark rum

1 oz bourbon

1/4 oz lime juice

Ginger beer

Fresh thyme

Cinnamon stick

XO Nugget ice

## **DIRECTIONS**

- 1. Place fig spread into shaker.
- 2. Add rum and bourbon and lime juice to shaker.
- 3. Add XO nugget ice to shaker. Shake to mix.
- 4. Put XO nugget ice into rocks glass and strain liquid over it.
- 5. Fill to top of glass with ginger beer.
- 6. Hit thyme gently on hand to release its oils and use as garnish.
- Take torch and singe the end of a cinnamon stick. Place into glass, smoky end up.













