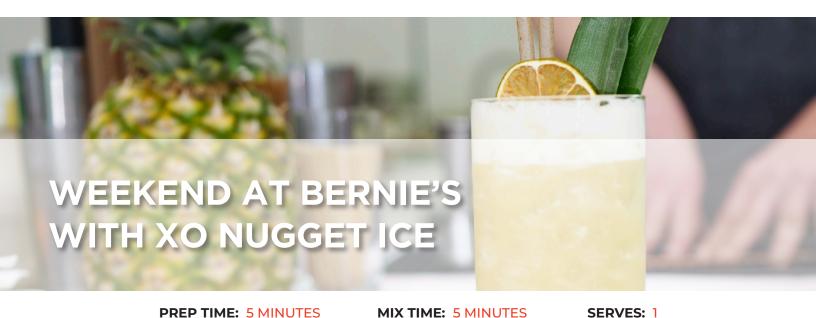


## MIXOLOGIST DANIEL & CHEF BURKE

**OUTDOOR LIVING RECIPE SERIES: COCKTAILS** 





## **INGREDIENTS:**

1 oz pineapple juice

1 oz cinnamon syrup

1 oz fresh lime juice

2 oz rum (or custom rum blend – equal parts white, black, Jamaican & coconut rums)

Lime slice for garnish

Pineapple leaves (optional garnish)

## **DIRECTIONS**

- Fill and chill your glass with XO Nugget ice. 1.
- In shaker, add pineapple & lime juices and cinnamon syrup.
- Pour rum or rum blend.
- 4. Add small scoop of XO Nugget ice to shaker.
- 5. Shake. Shake until you can't hear the ice anymore..
- Strain and pour over chilled glass with XO Nugget ice.
- Garnish with pineapple leaves and a lime slice.

## To make Cinnamon Syrup:

- Add the sugar and water into a small saucepan over medium heat.
- Stir until the sugar has dissolved.
- Remove from heat and add cinnamon stick pieces. 3.
- Cover and allow to infuse for at least 6 hours. 4.
- 5. Strain out the solids and bottle.
- Will keep, tightly sealed and refrigerated, for up to 1 month.









Cinnamon Syrup:

1 cup sugar

1 cup water

3 cinnamon sticks, broken into pieces





