

Jungle Bird

By Robert Simonson | **YIELD** 1 drink |

INGREDIENTS

½ ounce simple syrup (see note)
1 ½ ounces blackstrap rum, preferably Cruzan
¾ ounce Campari
1 ½ ounces pineapple juice, fresh or a high-quality brand
½ ounce fresh lime juice
Pineapple wedge, for garnish

PREPARATION

Step 1

In a mixing glass three-quarters filled with ice, pour 1/2 ounce of simple syrup, the rum, the Campari, the pineapple juice and the lime juice. Shake until chilled, about 30 seconds. Strain into a rocks glass over one large piece of ice. Top with pineapple wedge.

Tip

To make simple syrup, warm 1 cup sugar in 1 cup water in a saucepan over low heat until dissolved. Cool to room temperature before using. (There will be extra syrup; refrigerate if not using immediately.)

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

From Giuseppe Gonzalez