

QUEEN'S PARK SWIZZLE

- 2 oz aged/amber rum
 - $\frac{3}{4}$ oz lime juice
 - $\frac{1}{2}$ oz demerara syrup
 - 3-4 dashes Angostura bitters
 - 8-10 mint leaves, plus 2 sprigs for garnish
1. In a collins glass or tall pilsner glass, muddle the mint in the demerara syrup.
 2. Add the lime juice, rum and fill crushed ice. Swizzle with a swizzle stick of barpoon until frost begins to appear on the side glass. Be careful not to let the mint travel up, keep it on the bottom.
 3. Top with more crushed ice if needed and add the Angostura dashes to form a layer on top of the drink. Finish with a few more pebbles of ice and garnish with the mint sprigs.

