



CROOKED EYE

CARIBBEAN RUM

Taste the Spirit of the Caribbean

Crooked Cherry Julep

Crooked Cherry Julep is a simple, refreshing cocktail that offers a boozy way to beat the heat on a hot day. A whisky connoisseurs cocktail, with a Crooked Rum Twist. The Crooked Cherry Julep is a fruity variation of the classic Mint Julep drink, and is perfect way to start an evening.

Main Alcohol:

3 Year-Old Crooked Eye Spiced Cherry Rum at 40% ABV.

Ingredients:

25ml 3 Year-Old Crooked Eye Spiced Cherry Rum, 50ml Bourbon. 1 tbsp sugar syrup, 4 fresh cherries, and 6 mint leaves.

Garnish: Serve with mint sprigs, a fresh cherry and a straw.

Preparation:

Add the sugar syrup, cherries, and mint leaves to an empty cocktail shaker. Muddle the cherries and mint leaves to release their flavours. Half fill a glass with crushed ice. Strain the muddled mixture on top of the ice. Add the rum and bourbon, and stir gently. Top with more crushed ice and serve with mint sprigs and straw.

Served: Strain cocktail over crushed ice.

Standard Garnish: Serve with mint sprigs, a fresh cherry, and a straw

Drinkware: Highball Glass.

