



FESTIVE COCKTAILS BY KAYLA, FLOR DE CAÑA AMBASSADOR

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<https://drizly.com/liquor/rum/gold-rum/flor-de-cana-12-year-old-rum/p5405>

CRANBERRY GINGER HIGHBALL

- 1.5oz Flor de Caña 12yr
- 0.5oz cranberry syrup* (2:1)
- 1 slice fresh ginger
- 2-3 fresh cranberries
- 2-3oz Ginger beer / Ginger ale (whichever is preferred)

INSTRUCTIONS

- Muddle cranberries & ginger in highball style glass
- Add 2-3 ice cubes
- Add rum & cranberry syrup
- Quick stir ingredients
- Fill glass with ice & top with ginger beer / all
- Quick stir with straw & enjoy!

NOTES:

- This cocktail is meant to be easily executed at home with minimal ingredients / tools.
- As we want to keep our cocktails sustainable / using local ingredients, we will limit the use of citrus fruits. Cranberry will provide the acid needed to balance this cocktail.

**Cranberry Syrup Recipe*

- Bring 1 cup of sugar and 1 cup of water just to a boil in a medium saucepan.
- Add about 2 cups of cranberries.
- Cook, stirring frequently and adjusting heat to maintain a bare simmer, until the cranberries have completely softened, 20 to 25 minutes.
- Strain mixture through a fine mesh sieve, pressing on cranberries to extract their liquid. Let cool and refrigerate. Syrup can be stored in a sealed container in the refrigerator for up to 2 weeks.

CAFÉ NICA

- 2oz Flor de Caña 12yr
- 1 oz coffee vanilla syrup* (see recipe below)
- 2 dash angostura bitters
- .25oz coconut milk (if preferred)
- Coffee ice cubes* (made with leftover coffee)

INSTRUCTIONS

- Add all ingredients to cocktail shaker without ice
- Add 1 ice cube to cocktail shaker
- Shake vigorously for 10 seconds
- Strain over coffee ice cubes into rocks glass & enjoy!

NOTES:

- This cocktail is meant to be a sustainable use of the morning coffee waste!
- We use leftover coffee for ice cubes* (can prep the day before) and we will utilize spent coffee grounds to make our coffee syrup*
- This recipe can be made with any preferred dairy product; however, coconut milk provides a nice balance to the bitterness of the coffee

**Coffee Syrup Recipe*

- Take 1 cup spent coffee grounds
- Add 1 cup of hot water to coffee grounds
- Add 1/2 cup of coconut sugar (fair trade if possible)
- Add 1 tsp of vanilla extract to above mixture & stir
- Allow to rest for 10 minutes
- Fine strain mixture and allow to cool