

Golden Gun

Bartender:

Bar/Company:

Location:

Season: N/A

Ingredients: 1 oz Blended Lightly Aged Rum
1 oz Blended Aged Rum
.75 oz Lime Juice
.5 oz Luxardo Apricot Liqueur
.5 oz SC Demerara Syrup*
.5 oz Grapefruit Juice
2 dash Angostura Bitters

Garnish: N/A

Glassware: Collins

Preparation: Fill a collins or highball glass with cracked or cubed ice. Add all the ingredients to a cocktail shaker filled with cracked or cubed ice. Shake and strain into the glass.

*SC Demerara Syrup:

-- 2 C Water

-- 1 C Demerara Sugar

-- 3 C Granulated Sugar

Bring water to boil in a saucepan over high heat. Add the demerara sugar and stir vigorously with a whisk (or use an immersion blender) until sugar is dissolved, about 1 minute (the water should become clear). Add granulated sugar and stir vigorously until dissolved, about 1 minute. Remove from heat and let cool.

Notes:

Legal: