

# Sips & SPIRITS



## **Enfield Monster**

2 oz The Sexton Irish Whiskey  
1 oz fresh lemon juice (*1 lemon*)  
½ oz mint simple syrup  
¼ oz Luxardo maraschino cherry liqueur  
10-15 mint leaves & mint flower sprig  
1 tbsp sugar

- 1) Muddle sugar with 3-5 mint leaves (*ground fully into sugar*)
- 2) Rim low ball glass with mint sugar and put to side
- 3) Fill cocktail shaker with ice, whiskey, juice, syrup & liqueur
- 4) Shake vigorously
- 5) Add large ice cube then mixture from cocktail shaker into glass
- 6) Garnish with mint flower sprig (*optional*)
- 7) Enjoy!

### **Making Rosemary Simple Syrup:**

- 0) Ingredients:  
1 part sugar; 1 part water; 8-10 mint leaves
- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat, adding mint leaves
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat, strain out mint leaves & let cool
- 6) Store in fridge up to two weeks in lidded jar