



# Sips & SPIRITS

## Migas

2 oz Kraken Gold Spiced Rum  
1½ oz Kern's Guava Nectar  
1 oz lime juice (~2 lemons)  
½ oz ginger simple syrup  
hibiscus flower (to drizzle)

- 1) Fill cocktail shaker with ice, rum, juices & syrup
- 2) Shake vigorously
- 3) Garnish inside of low ball glass with hibiscus flower
- 4) Strain mixture from cocktail shaker into low glass over flower
- 5) Enjoy!

### **Making Ginger Simple Syrup:**

- 0) Ingredients:  
1 part sugar; 1 part water; ¼ part fresh ginger slices
- 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 ginger slices
- 4) Let simmer for 10 minutes, stirring occasionally
- 5) Remove from heat, strain out ginger slices & let cool
- 6) Store in fridge up to two weeks in lidded jar