

Manny's One Night Sand

www.zanemitchell.com/MannysBar

Ingredients:

- 1.5 oz Aged Jamaican Rum
- 1/2 oz Spiced Rum
- 3/4 oz Fresh Lime Juice
- 3/4 oz Pineapple Juice
- 1/2 oz Mango Purée or Nectar
- 1/4 oz Demerara Syrup
- Dash of Angostura Bitters
- Crushed Graham Crackers (garnish)
- Mango Slice (Garnish)
- Ice

Directions:

Get a glass cold. Take a lime wedge and run it around the edge, then dip the rim into your crushed-up graham crackers. Add a big ice cube or two. Boom. Fancy-ass glass. Grab a shaker and fill it with ice. Dump all the liquid shit in there, close it, and shake it hard. Like you're trying to win a bet. For about 15-20 seconds until the outside of the shaker is frosty. Strain your concoction into your prepared glass. Feeling fancy? Stick a thin slice of mango on the rim and sprinkle a tiny pinch of cinnamon or nutmeg on top. Look a professional as hell.

Drunk's Warning:

Good time in a glass—smooth with a kick. May lead to questionable, but memorable, decisions.

From Manny's secret recipe stash — as served in Drunk Gets Wild, The Misadventures of a Drunk in Paradise series.