



# Happy Hour

## BAJAN RUM MULE

### INGREDIENTS

- 1.5cm piece ginger
- Ice cubes
- 1/4 cup (60ml) Black Rum (dark rum)
- 1 1/2 tbs lime juice, plus 1 lime slice, to garnish
- 1 1/2 tbs falernum (Caribbean syrup liqueur)
- 1/4 cup (60ml) ginger beer
- Candied ginger, to serve

### DIRECTIONS

1. Muddle the ginger in a cocktail shaker. Add ice, rum, lime juice, and falernum. Shake until very well-chilled, then double-strain (through a fine mesh strainer, as well as the shaker's strainer) into a tall glass filled with ice. Top with ginger beer. Garnish with a slice of lime and candied ginger.

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**SERVES: 1**

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