

The Dark & Stormy

Made properly this is a great spicy thirst quencher!

Some versions are basically ginger beer with a rum float, but to create a balanced, delicious cocktail version we mix it up, add lime and use bitters to create the dark and stormy look.

Specs:

60ml (2oz) dark rum

30ml (1oz) fresh lime juice

About 120ml (4oz) ginger beer

3 dashes Angostura bitters

Lime wheels to garnish

Equipment:

A jigger

A barspoon

A highball glass

Method:

Add your rum and lime juice, and ginger beer to the glass (should be just under halfway).

Add as much ice as you can fit, stir, add more ice and top with more ginger beer if necessary.

Float 3 dashes of bitters on top, garnish with lime wheels and enjoy!

Suggested ingredients:

Gosling's Black Seal Rum is definitely the go to here. It is a very heavy, almost chewy rum so the richer the better- *Appleton's* or *Plantation Dark* also work quite well.

Your ginger beer needs to be good quality, quite dry and spicy.

We've used *Fever Tree*, or *Fentimans* is another good option.

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