



GINGER ON HOLIDAY

Enjoy this as a spirit-free cocktail or with rum for extra island vibes.

serves 1

INGREDIENTS

- 3 ounces pineapple juice, well chilled
- ½ ounce ginger simple syrup (recipe below)
- ¼ ounce freshly squeezed lime juice
- 1 ounce dark rum, optional
- Coconut sparkling water (La Croix's version works well)
- Pineapple wedge and fresh mint leaves, for garnish

INSTRUCTIONS

1. Pour pineapple juice, ginger simple syrup, lime juice, and rum (if using) into a lowball glass filled with ice. Top off with coconut sparkling water and stir gently to combine.
2. Garnish with a simple pineapple wedge or a pineapple wedge threaded onto a cocktail pick with a few mint leaves.

GINGER SIMPLE SYRUP

INGREDIENTS

- 1 cup sugar
- 1 cup water
- ½ cup peeled and chopped fresh ginger

INSTRUCTIONS

1. In a small saucepan, bring water, sugar, and chopped ginger to a boil over moderate heat. Reduce to a simmer and stir until sugar has melted completely. Remove from heat and allow to cool completely, about one hour.
2. Strain through a fine mesh strainer and chill. Store in refrigerator for up to two weeks.