



South Side

Servings: 1

This is a citrusy, minty cocktail that is not particularly conducive to "sipping". You have a tendency to want to "gulp" this down instead. The Angostura bitters adds spices that counteract the acidity of the lime.

- 5 each mint leaf, for muddling**
- 2 fluid ounces Beefeater London Dry Gin**
- 3/4 fluid ounce lime juice**
- 1/4 fluid ounce cane syrup (see NOTES)**
- 1 dash Angostura Bitters**
- 1 each mint leaf, for garnish**



In a cocktail shaker, gently muddle the mint.

Shake the remaining ingredients, then shake with ice, then double strain into a coupe.

Garnish with a mint leaf.

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