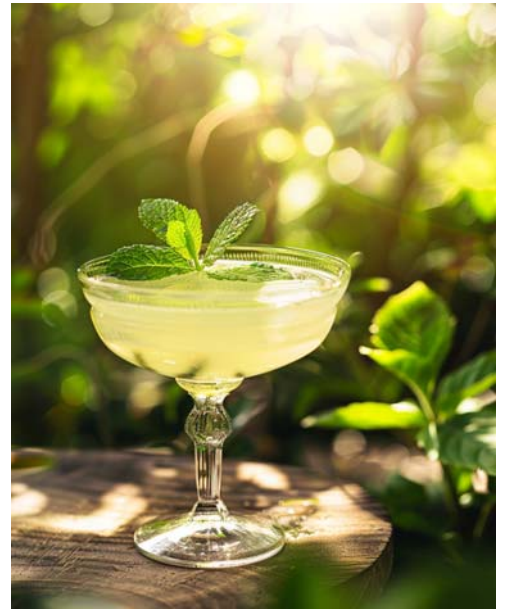




## South Side

**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 Angostoro 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.

**MAKING CANE SUGAR SYRUP:** In a saucepan, combine 2 cups of organic cane sugar (often labeled "evaporated cane juice"; note that this is different from turbinado sugar) with 1 cup of water. Cook over medium heat, stirring constantly and without bringing to a boil, until the sugar is dissolved.

**Beefeater London Dry Gin:** A quintessential London dry gin made with big juniper character and strong citrus notes, this is an authentic London dry for those that enjoy the real taste of gin.

**Angostura Bitters:** Aromatic taste with a bouquet of fruits, spices and herbs. As a flavoring agent it enhances the taste of food and drink.

*Per Serving (excluding unknown items): 158 Calories; trace Fat (0.6% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 6mg Sodium; 6g Total Sugars; 0mg Vitamin D; 6mg Calcium; trace Iron; 37mg Potassium; 7mg Phosphorus. Exchanges: .*

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