



Lead Sommelier Amanda Streibel of Manhattan's rooftop bar **Spyglass**, has created a festive cocktail that is sure to make your spirits bright.

The new Spice Me Twice cocktail is made with rum, citrus, egg whites, and the spice of the season, cardamom.



Spice Me Twice

Ingredients:

- 1 oz. Plantation 3 Star Rum
- 1 oz. Appleton Reserve Rum
- 1/4 oz. Plantation Old Fashioned Traditional Dark
- 1 oz. Lemon Juice
- 1/2 oz. Cardamom Syrup*

Preparation: *Combine all ingredients with an egg white, shake vigorously. Add ice and continue to shake. Double strain into a coup glass. Angostura Bitters for garnish.*

*Cardamom Syrup

Open the pods and boil down with sugar and water until desired concentration is achieved.