

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Spooky Malton Muddle

Using Raisthorpe
Damson Port Liqueur

INGREDIENTS:

25ml Raisthorpe Damson
Port Liqueur
25ml Armagnac
25ml Rum
2tsp Caster Sugar
Mint leaves to garnish

METHOD:

1. Dissolve 2tsp caster sugar in water at the bottom of a tall glass and muddle with a handful of fresh mint leaves
2. Fill with crushed ice and add your Raisthorpe Damson Port, Armagnac and rum.
3. Pour into another glass and pour back again until everything is mixed (or use a shaker), and decorate with fresh mint leaves.

