

Royal Hawaiian



Ingredients

- 2 oz Empress 1908 Gin
- 3/4 oz orgeat syrup (an almond-flavored syrup)
- 1/2 oz freshly squeezed lemon juice
- 1/2 oz pineapple juice
- Ice
- Pineapple wedge or cherry for garnish

Instructions

Chill the Glass: Begin by chilling a cocktail glass, either by placing it in the freezer for a few minutes or filling it with ice water and setting it aside.

Combine Ingredients: In a shaker, combine the Empress 1908 Gin, orgeat syrup, lemon juice, and pineapple juice.

Add Ice and Shake: Fill the shaker with ice and shake vigorously for about 15-20 seconds. Shaking not only chills the drink but also helps to blend the flavors thoroughly.

Strain: Remove the ice from your glass if you used the ice water method for chilling. Strain the mixture from the shaker into the glass.

Garnish: Garnish with a pineapple wedge or a cherry on the rim of the glass or floating on top.

Serve: Enjoy your Royal Hawaiian, a cocktail that offers a tropical twist with a perfect balance of sweet, tart, and floral flavors.

