

# The Outrigger

My riff on a classic island favorite: aged rum, Cointreau, lemon juice and lemon bitters shaken and served straight up!

- 2 oz. good aged rum such as Zaya
- 1 oz. Cointreau
- $\frac{1}{2}$  oz. lemon juice
- $\frac{1}{4}$  tsp. lemon bitters

1. Chill a cocktail glass with ice and water.
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Strain into the chilled glass.

For the original, jettison the bitters.