

BOB'S DARK 'N' STORMY

2 ounces black strap rum (preferably Cruzan')

½ ounce fresh lime juice (optional)

Crushed Ice

3-5 ounces chilled ginger beer (what ever fills the glass after adding the rum and ice)

Garnish: 1 candied ginger slice, 1 lime wheel (fold the wheel and pierce with a tooth pick placing the ginger slice inside the folded lime wheel)

Glass: Collins Glass

It is said that this drink was invented more than 100 years ago when members of Bermuda's Royal Naval Officer's Club added a splash of the local rum to their spicy homemade ginger beer. They described its ominous hue as "the color of a cloud only a fool or dead man would sail under." Hence the name!

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