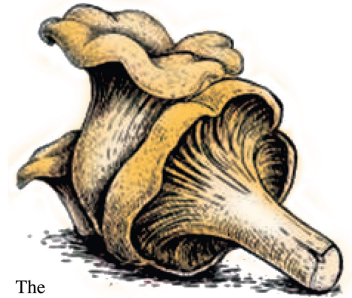


The Open

St. Germain Daiquiri

My love for the US Open golf tournament is deep, this is my go to cocktail for the weekend, which also happens to be on Father's Day.



The
Carriage House
Cooking School

2 1/2 ounces white rum
1 ounce fresh lime juice
1 ounce st germain
4 teaspoons superfine sugar

Ice

1 wedge lime
1 sprig rosemary or thyme

1. Combine the first set of ingredients and the ice in a cocktail shaker. Seal and shake vigorously for 10 to 20 seconds or until well chilled.
2. Pour the drink into a highball glass and garnish with a lime wedge and sprig of either rosemary or thyme.