



## SPLITTING CROSSES

Red Diamond Temperamental



### Ingredients:

1/2 Black plum  
.25oz Champagne vinegar  
.5oz Simple syrup  
1.25oz Red Diamond Temperamental  
Red Blend  
1oz Black rum  
Garnish: caramelized cinnamon stick,  
muscovado sugar

### Instructions:

Muddle half a black plum in a shaker with a pinch of cinnamon; build on top champagne vinegar, .simple syrup, Red Diamond Temperamental and black rum, add ice. Shake and double strain all ingredients into a a tall coupe.

Garnish: break up a cinnamon stick in to long splinters and cover with muscovado sugar and hand torch caramelize it, then place on rim of glass.