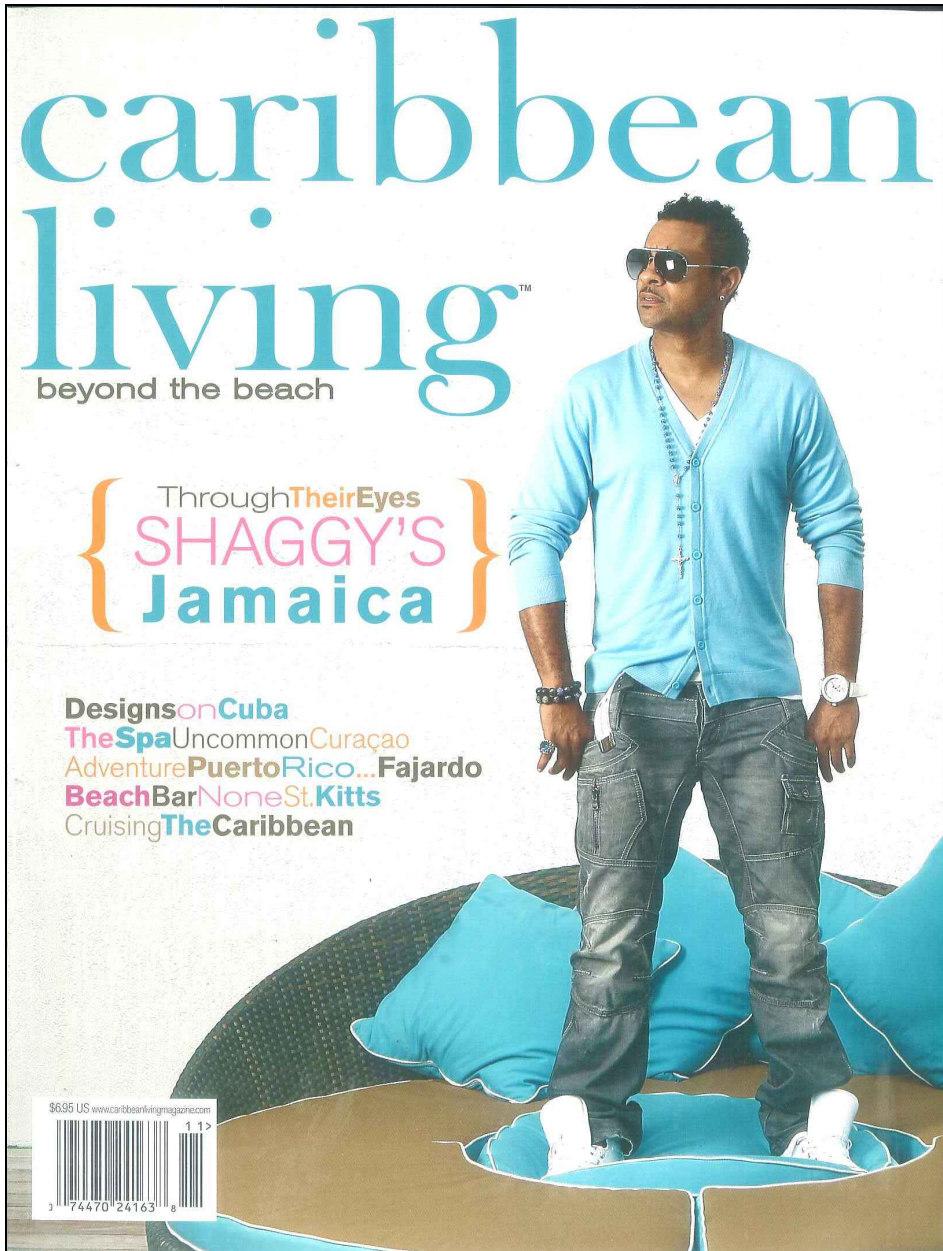


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cocktail



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your recipe, please email
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Ocean Club Resort's Beet Mojito

1 lime, cut into 6 wedges
A few sprigs of mint
1 tablespoon granulated sugar
Ice
1 tablespoon beet puree (boil beets
until soft and puree in a blender
until smooth)
1-1/2 ounces rum
Sprite
Garnish (optional): fresh mint, lime
wedge and sugarcane stick

- In a tall tumbler or highball glass, muddle 5 lime wedges with mint and sugar until well-crushed and juicy.
- Fill glass with ice.
- Add rum and beet puree.
- Stir well.
- Fill remaining glass with Sprite.
- Stir gently.
- Garnish with 1 lime wedge, a sprig of mint and a stick of sugarcane.

The culinary team at Ocean Club Resort's Seaside Café came up with concoction to blend the resort's scenery into a refreshing tropical libation. The beet's magenta color mimics the bright colors of the bougainvillea that is spotted throughout the resort's flora and fauna, the mint reflects the coolness of the island breeze through the palm fronds and the sugarcane signifies the sweetness of watching a beautiful Grace Bay Beach sunset from Seaside Café.

Do try this at home.