

Spicy Sweet And Green Cocktail

Servings - 1

1 nectarine (1/2 to muddle and 1/2 sliced in 1/4 inch wedges)

1/2 tablespoon brown sugar

5 fresh Cuban oregano leaves plus a fresh stem of leaves for garnish

2 ounces mango rum

2 ounces original spiced rum

2 to 3 tablespoons of brown sugar in a paper or glass plate to rim top of glass

splash of club soda

Directions

Place half of nectarine, brown sugar and oregano leaves in a martini shaker. Muddle, to extract as much juice as possible. Add both rums. Shake. Take one nectarine wedge and slide along rim of 12 ounce glass. Rotate rim of glass in brown sugar to coat. Add ice and nectarine wedges to the glass. Pour liquid over ice and top with club soda. Garnish with fresh oregano.