

# Hawaiian Cocktail

from Punch (<http://punchdrink.com>)

## Ingredients

*Serving: 1*

1 1/2 ounces Calvados, preferably Lemorton Reserve

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1/2 ounce yellow Chartreuse

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1/2 ounce lime juice

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þ 1 / 2 ounce pineapple gum syrup (see Editor's Note)

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## Directions

Combine all ingredients in a shaker.

Add ice and shake until chilled.

Double-strain into a chilled coupe.

## Editor's Note

**Pineapple Gum Syrup** 340 grams sugar 17 grams gum arabic 400 milliliters pineapple juice Sift the gum arabic into the sugar. Heat the pineapple juice to 180°F, and slowly add the sugar mixture, stirring continuously until fully dissolved. Strain the mixture through cheesecloth and let it sit overnight in the refrigerator. Skim off the white film that forms on the top, then bottle. Keeps, refrigerated, for about 1 month.