

# A SUGAR SHAKE Recipe

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## Queen's Park Swizzle

*Note: The proportions below are the ones we use, and are based on my crap math skills converting and dividing the Bon Appétit recipe we first encountered. Other recipes (such as [this one from Imbibe](#), that actually give ounce measures for single drinks) use a slightly different proportion of rum, lime juice and simple syrup: 3 oz. rum, ½ oz. each lime and syrup. You can go either way, to your taste. Personally, I like the more intense flavor and lower alcohol content in ours.*

- 2 ounces rum
- ¾ ounce lime juice
- ¾ ounce simple syrup\*
- Generous bunch of fresh mint
- Your favorite flavor of bitters

Special equipment: Bar spoon or swizzle stick (absolutely necessary for a proper QPS)

Muddle approximately 6 to 10 mint leaves with the lime juice and simple syrup in a highball glass. Add rum, then add crushed ice to nearly the top of the glass. Swizzle—spin the spoon rapidly between your hands (rub your hands together, one on each side of the spoon handle, as if you were trying to warm them, Mr. Miyagi-style)—vigorously until the sides of the glass begin to frost up. Add more crushed ice to fill glass completely, making a nice little snow mound at the top of the glass. Dash bitters over the ice and serve with a straw and a mint garnish.

For extra party fun, put out a selection of bitters and let everyone choose their poison. Remind everyone that 2-4 dashes per drink should be sufficient. (Non-bitters experienced folk tend to go a bit overboard, trying to color up the drink.)

It's prettiest when the bitters sit at the top and slowly drip down through the drink, but you may decide you prefer to give it a brief stir to incorporate the flavor. It's your drink. Do what you like.

\*Simple syrup: Combine one part water and one part sugar; bring to a boil and allow to cool.