



Dahlgren's Spiced Plum (courtesy of @ciaracasteel)

Serves: 2

Prep Time: 10 mins

INGREDIENTS

Dahlgren's Spiced Plum

60ML silver tequila

30ML Port

20ML Lime juice

30ML Jars of Goodness Spiced Plum and Port Jam simple syrup (see method below)

Dash of angostura

Top with soda water/club soda

Shake/stir everything and pour over ice, top with soda. This is ideally served in a tall glass but because there is port in it, it can be served in a wine glass or whatever you see fit. Garnish with the gold spray painted sticks.

Method for the syrup:

make this with ½ cup water

½ cup sugar

3 Tablespoons Jars of Goodness Spiced Plum & Port Jam

simmered together for 10 minutes then strain