



Mystery. Assertion. Power. My Dirty Diana cocktail is a sip of all mighty things wrapped in one layered mix. So perfect for the January heat wave!



## **Ingredients**

1 cup of strawberries 3 tablespoons of finely chopped mint leaves

1 cup of pineapples 2 whole cloves

1 tablespoon of honey 2 cardamom seeds

1/4 cup of whiskey Soda water

## Method

Puree your strawberries and pineapple. Put these in a sufuria together with 1/2 a cup of water, the honey, the cloves and the finely chopped mint leaves. Allow this to simmer on low heat for about 20 minutes.

Once done, remove from the heat and strain the mixture. Allow it to cool down to room temperature. Once cool, mix the fruit syrup with the whiskey until completely combined.

Fill your glass with some ice and scatter some fresh mint leaves. Pour the whiskey fruit mixture in your glasses and top with some soda water.

Enjoy!



SERVE WITH: on its own or with a roast dish of choice

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/dirty-diana-cocktail/