

# Jamaican Red Storm

## Ingredients

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## Instructions

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### Jamaican Red Storm:

Combine the beet infused rum, and ginger beer in a tall glass full of ice cubes. Using the back of a spoon float dark rum on top and stir gently. Garnish with a frozen beet stem.

### Beet-Infused Rum:

Put the beets in a wide-mouthed glass jar with a lid. Add the rum and seal the container tightly. The mixture will immediately turn a bright red. Store the rum in a cool dark place for 3 days, rotating the jar to mix at least once a day. After 3 days remove and discard the beets, using a

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slotted spoon. Replace the lid and store in the refrigerator for up to six months.