

# DUALITY OF TIME

## Ingredients

- 2 oz Strawberry Coconut Vodka
- 1 oz pineapple juice
- 0.5 oz fresh lime juice
- 0.5 oz simple syrup
- Splash of cranberry juice (approximately 0.5 oz)
- Fresh strawberry for garnish
- Pineapple wedge for garnish

# Instructions

1. Make simple syrup (if not already prepared):

- Combine equal parts sugar and water
- Heat and stir until sugar dissolves
- Cool completely before using
- Stores refrigerated for up to 2 weeks

1. Chill your glass: Place a rocks glass or highball glass in the freezer while you prepare.
2. Shake the base: Add strawberry coconut vodka, pineapple juice, lime juice, and simple syrup to a cocktail shaker with ice.
3. Shake vigorously: Shake hard for 15 seconds until well-chilled.
4. Strain over fresh ice: Fill your chilled glass with fresh ice, then strain the shaken mixture over it.
5. Create the sunset effect: Hold a bar spoon upside down just above the surface of the drink. Slowly pour cranberry juice over the back of the spoon so it gently cascades down and settles at the bottom, creating a gradient "sunset" effect from pink to red.
6. Garnish: Cut a small notch in a strawberry and place it on the rim. Add a pineapple wedge on the rim as well.