

Rum Cubaney Ice crush with Vincotto Primitivo and Mint Strawberries

Ingredients: (Makes 6 servings)

- 3/4 cup light rum Cubaney 5 years or aged Cuban rum
- 1/4 cup sugar
- 1/4 teaspoon black pepper (optional)
- 1 tablespoon lemon juice
- 3 cups sliced fresh strawberries
- 1 cup 100% orange juice
- 3 tablespoons fresh mint cut
- 1 tablespoon Vincotto Primitivo

1. Place the sugar, rum Cubaney, 1/4 cup orange juice, and black pepper (optional) in a small saucepan, and bring the mixture to a boil.

2. Remove from heat and stir in 1 3/4 cups orange juice and lemon juice.

3. Pour the mixture into a 9-inch by 13-inch shallow pan and place in the freezer.

4. Every few minutes, stir and scrape the ice crush with a spoon to create an icy texture. This procedure takes about 30 to 45 minutes depending on your freezer.

5. Combine sliced strawberries, mint and Vincotto Primitivo in a small bowl and let sit while ice crush freezes.

6. Serve 2 ounces of ice crush topped with 3 ounces of strawberry mixture in individual dessert bowls.

