

Caribbean Spice Pineapple Cooler (Mocktail or Cocktail)



Flavor Profile

- **Tropical & Zesty:** Fresh pineapple and lime juice bring sweet, tangy brightness.
- **Spiced & Refreshing:** *Aunty Jen's Caribbean Seasoning* adds a warm, aromatic twist — think hints of ginger, nutmeg, cinnamon, or allspice.
- **Smooth Sweetness:** Agave or honey softens the citrus while keeping it natural.
- **Crisp & Effervescent:** Sparkling water (or white rum for the cocktail) lifts the drink with light bubbles or a boozy kick.
- **Earthy-Savory Rim:** *Bamboo Jade Salt* on the rim adds mineral depth and a surprising savory contrast.

Prep & Mix Time

- **Total Time: 5–7 minutes**
 - Quick to mix, especially if juices are prepped ahead of time.

Difficulty Level

- **Easy**
 - Simple mix-and-pour method — no advanced bar tools required. Just a shaker (or a jar with a lid), ice, and a glass.

Servings

- **Serves 1**
 - Easily scaled for a party or batch preparation.

Ingredients:

- 3 oz fresh pineapple juice
- 1 oz lime juice
- 1/2 tsp Aunty Jen's Caribbean Seasoning
- 1 oz agave syrup or honey
- Sparkling water (or white rum for cocktail version)
- Bamboo Jade Salt (for rim)

Instructions:

1. Rim glass with lime and dip in Bamboo Jade Salt.
2. Shake pineapple juice, lime juice, seasoning, and syrup with ice.
3. Strain into glass with ice, top with sparkling water or white rum.
4. Garnish with pineapple wedge or mint sprig.