CopyCat Bonefish Grill Crushed Pineapple Martini

Ingredients

- 4 1 1/2 inch fresh pineapple chunks (without skin) or one-two tbsp of pineapple juice
- 1 cup ice cubes
- 2 oz coconut rum
- 1 tbsp St. Germain Elderflower Liqueur
- 1 tbsp simple syrup
- 2 tsp lemon juice
- 1 thin pineapple wedge with skin for garnish optional

Directions

First, add pineapple chunks to a cocktail mixer and muddle until nearly pulverized.

Next add the ice cubes.

Then add the rum and elderflower liqueur.

Next, add the simple syrup and lemon juice.

Next, put the lid (and ball) on the shaker and mix until well combined.

Next, strain out the cocktail.

Last, add a pineapple wedge for garnish.