

## Hot as Haiti

Very yummy. Goes down way too easily.

Linda T's daughter, Kris



*I've made this with sugar-free ginger ale, and have also used Splenda to sweeten it. Tasted just fine!*

**Servings: 1**

**Preparation Time: 10 minutes**

1. Place the lime wedges, tangerine wedges, and sugar in bottom of an 8 ounce double old fashion glass or a thick, heavy bottom glass.
2. Muddle the mixture until juice is extracted and the sugar dissolves.
3. Add enough ice to fill the glass. Pour in the rum, and top with ginger brew to serve.

**2 pieces lime, seeded, 1-inch wedge**

**2 pieces tangerine, seeded 1-inch wedge**

**1 tablespoon sugar**

**6 whole ice cubes, or 6-8 cubes crushed**

**1 oz. dark rum**

**3 oz. ginger ale, chilled**

Per Serving (excluding unknown items): 257 Calories; 1g Fat (2.3% calories from fat); 2g Protein; 53g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 2 Fruit; 1 1/2 Other Carbohydrates.