



Blue Majik Cocktail

Make happy hour a little bit happier with this feel-good cocktail from beauty entrepreneur Hannah Bronfman's book, "Do What Feels Good." Blue Majik is a derivative of blue algae spirulina and is high in antioxidants and fights inflammation. If you can't find passion fruit juice, swap in pineapple juice and skip the agave nectar.

Blue Majik Cockatil

Makes 1

Ingredients

1/4 cup passion fruit juice
1/2 teaspoon agave nectar
1/4 teaspoon Blue Majik algae powder
2 ounces aged light rum
1 ounce unsweetened coconut milk
2 to 3 dashes orange or tiki bitters
1 cup ice cubes
Fresh lime juice, as needed
Pineapple wedge, for garnish

Directions

1. In the base of a blender, blend juice, agave nectar, Blue Majik, rum, coconut milk, bitters, ice cubes, and lime juice. Taste and add additional lime juice or agave nectar, if needed.
2. Serve garnished with pineapple and, if desired, a few additional drops of bitters.

Get more delicious recipes at PicklerandBen.com!

www.picklerandben.com/recipes

Follow us on Instagram!

[@PicklerAndBenFood](https://www.instagram.com/PicklerAndBenFood)