

Barbancourt Old Fashioned

This is one of my go to Old Fashioneds. The spice of the habanero shrub and the touch of sweetness of the agave complement the dark complex flavors of the aged rum. I make this as an essentially built drink. Just add the ingredients to your old fashioned glass, give it a stir and then add ice. Initially, the cocktail will be strong but then mellows and chills as you sip and swirl the glass.



- 2 ozs. 15 Year Old Barbancourt Rum
- 1-2 dashes Bitter Truth Habanero Shrub
- 1/8 oz. Agave Nectar
- Lemon peel for garnish

1. Add all ingredients, minus the garnish, to an un-chilled old fashioned glass.
2. Stir to combine then gently add a large ice cube.
3. Express the lemon peel over the drink and drop it in.

Cheers!

Roasted Peanut Habanero Salsa

Spicy, nutty and addictive. This salsa is great with chips or veggies. I use fresh ground peanut butter and fresh juice.

- 1 cup roasted peanuts
- 1 2/3 cups peanut butter
- 6 cloves (2 Tbls) garlic cloves, minced
- 2/3 cup salsa
- ½ cup lime juice
- 2/3 cup orange juice
- 4 habaneros
- 2/3 cup chopped white onion
- 1 sm bunch cilantro, chopped
- 1 Tbls corn oil

1. In a small dry skillet over med high heat, roast the habaneros until they just begin to blacken.
2. Combine all ingredients, except oil, in blender and blend until smooth.
3. With blender running, add oil slowly.

I'm Not Dead Yet

The spice in the rye goes well with the herbal elements of the St. Germain and bitterness of the Aperol. You can cut the St. Germain down to 1/4 oz, but you will need to reduce the bitters as well.

- 1 1/2 oz Rye Whiskey

- 3/4 oz St. Germain Elderflower Liqueur
 - 3/4 oz Aperol
 - 1-2 dashes rhubarb bitters
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Rye Old Fashioned

I think Peychaud's Bitters were made for rye whiskey. I tried using simple syrup, but I did not like the additional dilution. Also, don't skimp on the bitters.

- 2 oz Good rye such as Sazerac or Bulleit Small Batch
- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters