Off the Cuff Rum Old Fashioned

Good sipping rum, like any good sipping spirit, can make amazing cocktails as long as you're careful not to bury those subtle qualities. An old fashioned, Manhattan or martini can be a vehicle to express and play with the flavors of fine spirits. This time I'm using Don Q Vermouth Cask Finished Rum, but another fine sipping rum can work equally well.

My friends at Jet Setter in San Antonio created for me an amazing rum old fashioned with Don Q Vermouth Cask Rum and Paranubes*. This is my version. I really enjoy Don Q Vermouth Cask Finished Rum neat or with a big rock. It is a blended rum finished in Mancino Vermouth Veccio casks. On its own, the Don Q is smooth, with a nose of vanilla and honey, and flavors of light molasses and cinnamon, with hints of dried fruit from the vermouth. The Paranubes is an agricole made from high altitude sugar cane near Oaxaca. It brings a touch of funky and some vegetal notes. You could sub with another

rhum agricole. Keeping with the sugar cane theme, I used cane syrup as the sweetener. Finally, I chose *Doc Elliott's Actually Bitter Orange Bitters* because it is an orange bitter that is actually bitter.

The nose is vanilla and molasses from the Don Q with an interesting, funky vegetal note. On the palate it's light molasses, cinnamon and dark chocolate, with a little dried and tropical fruit from the agricole.

- 2 oz. Don Q Vermouth Cask Finished Rum
- 1/2 oz. Paranubes
- 1/2 oz. cane syrup
- 4-6 drops *Doc Elliott's Actually Bitter Orange Bitters*
- Orange peel for garnish

1. Chill a rocks glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice and stir to combine.
3. Strain into the chilled rocks glass over a large ice cube
4. Express the orange peel

Cheers!

* Doc Elliott's Mixology receives no compensation for brands mentioned.