

# MxMo CVII – Burden of Proof



## Mixology Monday

It's Mixology Monday for March and this month's theme is 'Burden of Proof.' Brought to us by this month's host Dagreb of the [Nihil Utopia](#) blog, we are challenged to use spirits with no less than 101 proof. I have found a number of uses for 151 proof spirits, other than putting them in a Misto mister and spraying them across a flame, which is great fun. My favorite is 151 proof rum. In fact, this Month's theme brings back some memories since one of the first cocktail recipes I ever created was an "Elephant's Memory." It is my version of a cocktail of the same name from the Andrew's Bar and Grill. Andrew's, which is long gone, had a decent Cajun menu and a few good cocktails. It was generally filled with Yuppies and Dinks, (Double Income No Kids). I played around with the listed ingredients and came up with my version.

I originally used Bacardi 151, but I have found that Lemon Hart 151 works as well or better. The burnt caramel flavors of the Lemon Hart go really well with the Benedictine. Now, never to leave well enough alone, I decided to try substituting Dorçol's Kinsman Rakia Apricot Brandy. Thus was born the "Elephant's Thoughts" Here are the recipes.

# Elephant's Memory



- 1 oz. B&B
- 1/2 oz. 151 Proof Rum
- 1/4 oz. Tia Maria

1. Combine all ingredients in a brandy snifter and serve

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# Elephant's Thoughts



I had never noticed before, but the primary flavor in B&B is the Benedictine. I first tried this with equal parts Rakia and Benedictine along with the rest of rum and Tia Maria. The result was good, but was not much different from the original Elephant's Memory. So, I increased the Rakia and substituted

## Grand Marnier for the Tia Maria.

- 1 oz. Dorçol's Kinsman Rakia Apricot Brandy
- 1/2 oz. Benedictine
- 1/2 oz. Bacardi 151 Proof Rum
- 1/4 oz. Grand Marnier

1. Add all ingredients to a brandy snifter and serve.



In parting I have one additional offering: "The Honey Badger" It's not my original, and I don't recall where it came from, but it is a Tiki drink. The base spirit is 151 proof Rum so it will definitely smack you up side the head! I named it the "The Honey Badger" because *"One of these and you won't care. Two and you won't give a #?\*!"*! The recipe is [here](#)

Cheers!

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