

Chocolate Rum Old Fashioned

I thought that a simple Old Fashioned with aged rum and bittersweet chocolate would work. It does.



Ingredients:

- 1 1/2 oz. Barbancourt 12 yr old Rum
- 1/4 oz. Chocolate Simple Syrup – see below
- Orange peel for garnish

Directions:

1. Chill an Old Fashioned glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass, express the orange peel over the glass and serve.

Chocolate Simple Syrup

This is like eating a 97% cacao chocolate bar. Only a touch sweet. If it's too thick, add some hot water.

- 1 oz. Water
- 1 oz. Coconut nectar or sub honey
- 4 tbls. Dagoba Drinking Chocolate mix. You can substitute another brand but I used 130% of the amount to make 1 cup of drinking chocolate.
- 1 tbls. Sugar or to taste.

1. Heat all ingredients in a small saucepan over medium heat until dissolved
2. Cool slightly before use.
3. If it's too thick, add some hot water.

Cheers!

Coquito



The National Drink of Puerto Rico. Think Egnog with coconut instead of eggs and milk. This recipe is a take on Roberto Berdecia's from La Factoria, San Jaun, Puerto Rico.

Ingredients:

- 2 cinnamon sticks

- 3 whole cloves
- 3 allspice berries
- 2 star anise
- 250 – 300 ml Gold Rum
- 15 oz. (1 can) coconut milk
- 15 oz. (1 can) cream of coconut (such as Coco López)
- 15 oz. (1 can) sweetened condensed milk

Directions:

1. In a sauce pan, combine spices and the coconut milk.
2. Bring to a simmer over medium heat. Simmer on low-medium heat for 30 minutes
3. Allow to cool completely.
4. Strain the cooled coconut milk into a blender and add the cream of coconut and sweetened condensed milk.
5. Measure the volume (should be 900 – 1000 ml). Add about 1/3 of that volume of Rum to taste. (If the volume of milks and cream is 900 ml, add 300 ml of Rum)
6. Blend until thoroughly mixed and frothy.
7. Chill well before serving.
8. Garnish with graded cinnamon

Cheers!

White Lily



From the Savoy Cocktail Book first published in London in 1930.

Ingredients:

- 1 oz. Cointreau
- 1 1/4 oz. White Rum
- 1 oz. Gin
- Absinthe wash or 3/4 oz wash then drain into second glass and dilute with cold water
- Lemon twist for garnish

Directions:

With an Absinthe wash:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Discard the ice and water from the chilled cocktail glass
4. Pour a bar spoon full of Absinthe into the chilled glass and swirl to rinse the glass
5. Discard the Absinthe and double strain the the cocktail into the chilled and rinsed glass
6. Garnish with the lemon twist.

With an Absinthe back:

1. Add 3/4 oz. Absinthe to a cocktail glass with 2 or 3 cubes of ice and 1 – 1 1/2 oz. cold water. Swirl to chill.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Strain the Absinthe into a second chilled glass and discard the ice.
4. Double strain the cocktail into the chilled and rinsed glass.
5. Garnish with the lemon twist.
6. Serve both glasses.

Cheers!

Rum Manhattan



Most of the Rum Manhattan recipes that I read make a cloyingly sweet drink. This Rum Manhattan I crafted I hope you will find is amazingly complex. We used Don Q Vermouth Cask Aged Rum, but any Rum that you enjoy neat will do as well, (maybe better to your taste buds!) This is 2:1 Spirit:Vermouth. We split the Vermouth between the rich and complex Cocchi Vermouth di Torino with coffee infused Punt e Mes. I got the idea of infusing Punt e Mes with coffee from our friends at Doról Distilling and Brewing. They use it to create a Manhattan riff with their apricot rakia. Based upon the coffee you choose, the maceration time, how you crack the coffee beans, and probably the phase of the moon, the bitterness of the final infusion will vary. This is why we added the demerara syrup.

The nose of this cocktail is a touch sweet with fruit, spice and smokiness. The flavors are soft rum with fruit, coffee, dark chocolate, vanilla, subtle bitterness, and warm Holiday spice. The finish is chocolate, fruit, and spicy, bitter sweetness.

Ingredients:

- 2 oz. Good Sipping Rum
- 1/2 oz. Cocchi Vermouth di Torino
- 1/2 oz. Coffee Infused Punt e Mes (see below)
- 1 Bar Spoon Grand Marnier
- 1 – 2 dashes 1:1 Demerara Syrup to taste
- Brandied Cherry for garnish
- Orange peel for garnish

Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Coffee Infused Punt e Mes

This will vary based on your choice of coffee. I suggest you try it first with 250ml.

- 250 ml Punt e Mes
 - 30 gm cracked whole coffee beans
1. Combine Punt e Mes and coffee in a lidded jar. Let it sit at room temperature for 30 minutes, shaking a few times.
 2. Double strain and enjoy.

Cheers!

Coffee Amaro Flip



I think that Flips, in all of their forms, are an interesting type of cocktail. This drink is kind of a grownup eggnog – rich and creamy but not cloyingly sweet, with a bittersweet component which creates an intricate cocktail that speaks rum, coffee and the deep, earthy flavors of Amaro Nino. Perfect for the Holidays!

- 2 oz White rum
- 1 oz. Amaro Nino
- 3/4 oz Cream
- 1/2 oz 2:1 Simple Syrup
- 1/2 oz Coffee Liqueur – I used Starbucks
- 1 Lg Egg

1. Chill a large Coup with ice and water
2. Combine all ingredients in a shaker without ice and dry shake for 30 seconds (Make 4 of these and you can have an extra slice of pie!)
3. Add ice to the shaker and shake to chill
4. Double strain into chilled glass
5. Allow the foam to rise to the top for 15-20 seconds then grate a little nutmeg on the top.

Cheers!

Pumpkin Bisque Shooters



I love pumpkin and I've always been a fan of pumpkin bisque. I like mine to be savory. Save the sweet for the pie! Since I have a more than passing infatuation with rum, I simply looked to combine two of my favorite flavors. I tried this warm, with bourbon and with dark rum. Not great in any combination. But cold bisque and gold rum were the perfect match. The bitter sweet flavor of the apple brandy foam is perfect with the savory, slightly spicy pumpkin bisque.

I have included the recipe for my pumpkin bisque below, but you can use your own or even your favorite prepared brand.

For 2 Shooters:

- 2 oz. Cold Pumpkin Bisque – see below

- 1/2 oz. Gold rum such as Cruzan or Mount Gay
- 1 dash Simple syrup
- 1 Dash Angostura Bitters
- Apple Brandy Foam – see below

1. Combine pumpkin bisque, rum simple syrup and bitters in a mixing glass without ice and stir to combine.
2. Divide between 2 tall shooters
3. Gently float the Apple Brandy Foam on the shooters
4. Serve immediately

Apple Brandy Foam

- 3 egg whites (4 1/2 oz pasteurized egg whites)
- 3 oz. Applejack Brandy
- 2 oz. Fresh Orange juice – double strained
- 2 Dashes Bar Keep Apple Bitters

1. Add all ingredients to an iSi Whipper
2. Seal the whipper and shake to further break up the egg whites
3. Double charge the Whipper with N20, shaking after each charge
4. Refrigerate for 2 hours before use. Will keep refrigerated for a few days.

Pumpkin Bisque



- 1 tsp Cayenne
- 2 Cups Diced Onion
- 2 cloves Chopped Garlic
- 1 1/2 Tbls. Butter
- 1 – 15 oz. Can Pumpkin Puree
- 4 Cups Chicken Stock
- 1/4 tsp. Ground Allspice
- 1/2 tsp Fresh ground black pepper
- 1/4 tsp. Salt to Taste
- 1/4 Cup Dry Sherry
- 1 Cup Heavy Cream

1. Saute the onions in the butter until translucent – about 3 minutes. Add the garlic and cook 30 sec.
2. Add the rest of the ingredients except the cream and simmer for 30 min
3. Place the mixture in a blender and puree until smooth.
4. Return the puree to the pot, add the cream and continue to cook until heated through.
5. Serve immediately or cool for the above shooters.

Cheers!

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.

Plymouth Old Fashioned



I really like bitters forward old fashioned. To me, bitters bring flavor and spice that you aren't going to find elsewhere. One way to get a lot of bitters into a cocktail without making it, well, too bitter, is to make a syrup with bitters as all or part of the liquid. For this drink I have chosen Applejack, brown sugar and black walnut bitters to use in the syrup. It is then combined with calvados, bourbon and rum.

This is a big drink in size, strength and flavor. The taste of apple blends with the vanilla and spice from the rum and the combined smoky notes of the rum and bourbon. The black walnut bitters really stand out. I initially used Fees Brothers Aztec Chocolate Bitters, but I think that Angostura Bitters with the Fees Brothers Black Walnut Bitters and Orange Bitters is better.

You can easily lighten up this drink by substituting Cruzan Dark Aged Rum for the Zaya and/or Russell's 10 year old Bourbon for the Basil Hayden's.

Here is the recipe:

- 1 oz. Calvados
- 1 oz. Aged rum such as Zaya 12 Year Old
- 1 oz. Aged bourbon such as Basil Hayden's
- 1 oz. Black Walnut Syrup (See below)
- 1 bar spoon honey syrup (1 part honey dissolved in 1

part water)

- 2 dashes Fees Brothers Black Walnut Bitters
- 2 dashes Fees Brothers Orange Bitters
- 2 dashes Fees Brothers Aztec Bitters or Angostura Bitters
- Thick orange peel for garnish

1. Stir all ingredients, except the garnish, in a mixing glass with ice.
2. Strain into a chilled old fashioned glass with fresh ice – preferably a single large cube or sphere
3. Express the orange oils over the drink and float the peel.

Black Walnut Syrup

- 1/2 cup brown sugar
- 2 oz. Applejack
- 1 oz. Fees Brothers Black Walnut Bitters

1. In a small sauce pan over medium heat, dissolve the sugar in the liquid, stirring frequently. Or you can put all of the ingredients in a blender and run on high for a few minutes.
2. Allow to cool
3. It will keep longer if you filter it through a metal coffee filter to remove any undissolved sugar crystals.
4. Will keep in the refrigerator for a few weeks

Cheers!

Chocolate Covered Rum



Well, we have chocolate covered peanuts and chocolate covered espresso beans and chocolate covered everything else so why not chocolate covered rum? I made a chocolate simple syrup with coconut nectar and drinking chocolate. It is really deeply chocolate and very thick. This cocktail has the flavor of rum and coconut but the dark chocolate predominates. The spice of the chipotle and bitters keeps the sweetness at bay.

- 1 1/2 oz. Rum
- 1/2 oz Coconut Liqueur
- 1/4 oz. Chocolate Simple Syrup – [Recipe here](#)
- 2 pinches chipotle powder
- 1 dash Fees Brothers Aztec Chocolate Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass and serve

Cheers!

MxMo CXV – Chocolate!



Mixology Monday

It's Mixology Monday, hosted by Garnish Blog, and the theme is chocolate! I absolutely love it: chocolate and booze are a match made in Heaven! We have three cocktails to offer this month: the Chocolate Manhattan, the Chocolate Covered Rum and the Chocolate Rum Old Fashioned.

Chocolate Manhattan



I attended a seminar on tequila and chocolate at the San Antonio Cocktail Conference last year. It was an epiphany! Which statement is true: “Chocolate goes with everything” or “Alcohol goes with everything?” Or both? Anyway, I used Milagro Plata Tequila which blends with the Lillet and chocolate in surprising ways. The touch of bitterness and complexity of the Lillet Rouge complements the bittersweet Godiva. This cocktail is

not too sweet, but balanced and intriguing.

- 1 1/2 oz. Milagro Plata Tequila
- 3/4 oz. Lillet Rouge
- 1/2 oz. Godiva Dark Chocolate Liqueur

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir to chill
3. Strain into chilled glass and serve

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