

# Dark and Spooky

This makes a fun Halloween drink, especially since the kids can be included with drinks sans the rum. Note that black decorating sugar and black gummy spiders may need to be ordered in advance.

- Black sugar for the rim
  - 1 black gummy spider
  - 2 oz. dark rum
  - 2 oz. lime juice plus 1 lime wedge
  - 2 oz. ginger beer or ginger ale
1. Rub lime wedge around the rim of an old fashioned glass and coat with black sugar
  2. Combine lime juice and rum in a shaker with ice and shake
  3. Strain into rimmed old fashioned glass over fresh ice
  4. Top with ginger beer or ale
  5. Garnish with the black gummy spider
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# The Outrigger

My riff on a classic island favorite: aged rum, Cointreau, lemon juice and lemon bitters shaken and served straight up!

- 2 oz. good aged rum such as Zaya
  - 1 oz. Cointreau
  - $\frac{1}{2}$  oz. lemon juice
  - $\frac{1}{4}$  tsp. lemon bitters
1. Chill a cocktail glass with ice and water.
  2. While the glass chills, combine all of the ingredients in a shaker.

3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Strain into the chilled glass.

For the original, jettison the bitters.

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## The Z

This daiquiri was inspired by my friend Marcus Zuazua. At his instigation, (I swear it was all *his* fault), I purchased a bottle of premium aged rum. Then I went looking for a way to enjoy it. My search brought me to Hemingway's favorite daiquiri. With some alterations and a nod to Hemingway, here is my concoction.



### Ingredients:

- 2 oz. good aged rum
- $\frac{1}{4}$  oz. Luxardo Maraschino Liqueur
- 2 oz. fresh lime juice
- 1 oz. simple syrup

### Directions

1. Chill a martini glass with ice and water.
  2. While the glass chills, combine all of the ingredients in a shaker.
  3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
  4. Strain into the chilled martini glass.
  5. Enjoy (and toast my friend Dr. Z)
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## 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!

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## Winter Old Fashioned

This is based on the Cubed Old Fashioned. I changed the syrup and the bitters. This has a bigger cinnamon flavor than the original and is perfect for those cold winter's nights, (which in San Antonio means anything under 50 degrees). The syrup is made with brown sugar so it is not as sweet. If the drink is too bitter for your taste, try adding a little more syrup. Decreasing the bitters will decrease the spice.

- 1 oz. cognac
- 1 oz. aged rum
- 1 oz. aged bourbon
- 2 dashes Fee Brothers Aromatic Bitters
- 2 dashes Fee Brothers Aztec Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 oz. Winter Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass

Garnish with a thick orange zest and a cherry