



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER



STARTENDER



MIXOLOGIST

With the warming weather as their inspiration, CocktailDudes grabbed a few rum agricoles from this issue's Featured Spirits, along with some sugar cane spirits from around the world, and started experimenting. There's a drink here for pretty much every type of rum drinker. Die-hard Cuba Libre fans would appreciate the Black Prince,*Seriously? and The Khing & I. If you're looking for something refreshing and pleasantly sweet, look toward the Jungle Bird, Coconut Milk Punch and the Blueberry Batida. We hope you enjoy tasting through our exploration of sugar cane spirits in cocktails.



JUNGLE BIRD



COCONUT MILK PUNCH



BLUEBERRY BATIDA



BLACK PRINCE



THE KHING & I



SERIOUSLY?



JUNGLE BIRD

- 1½ oz aged rum agricole, such as Rhum Clément 6-year
- ¾ oz Campari
- 1 oz pineapple juice
- ½ oz fresh lime juice
- ½ oz simple syrup



DIFFICULTY
DRINK SLINGER

Add all ingredients, with ice, to a cocktail shaker. Shake vigorously and strain into a rocks glass over fresh ice. Garnish with pineapple leaves fanned to resemble bird feathers.



BLACK PRINCE

- 2 oz aged rum, such as Ron Abuelo 12-year or Rhum Clément 6-year
- ¾ oz sweet vermouth, such as Punt e Mes
- ½ oz Averna Amaro
- 2 dashes orange bitters or Bittercube Corazón bitters



DIFFICULTY
DRINK SLINGER

Add all ingredients, with ice, to a mixing glass. Stir to chill and garnish with a very long orange swath.



COCONUT MILK PUNCH

- 1 oz Batavia-Arrack or St George California agricole rum
- 2 oz coconut milk
- ¼ oz fresh lime juice
- ¾ oz simple syrup
- 2 cardamom pods
- 3 basil leaves
- 3 mint leaves



DIFFICULTY
DRINK SLINGER

Add the cardamom pods to your cocktail shaker and muddle briefly to crack them open. Add the remaining ingredients, with ice, and shake vigorously. Double-strain into a coupe glass and garnish with an edible flower, lime zest or mint sprig.



THE KHING & I

- 2 oz Mekhong Thai rum or Rhum Barbancourt 8-year
- ¾ oz fresh lime juice
- ½ oz ginger simple syrup*
- 4-6 mint leaves



DIFFICULTY
DRINK SLINGER

Add all ingredients, with ice, to a cocktail shaker. Shake vigorously and strain into a coupe glass. Garnish with a lime wheel.

**Use commercially available ginger syrup or make your own by simmering 1 cup water, 1 cup granulated sugar, and ⅛ cup (1½ oz) peeled and julienned-cut ginger for 3 minutes. Allow the syrup to cool on the counter and then strain into a clean bottle and store in the refrigerator.*



BLUEBERRY BATIDA

- 1½ oz cachaça, such as Leblon
- ½ c blueberries
- 2 oz sweetened condensed milk
- 5¾ oz ice* (that's five 1"-square ice cubes or ten half-moon ice cubes)



DIFFICULTY
DRINK SLINGER

Add all ingredients to a blender and blend until smooth. Pour into a wine glass or small tumbler. Garnish with skewered blueberries.



SERIOUSLY?

- 1½ oz agricole rum, such as Rhum Barbancourt 8-year
- ½ oz Malört (or Bësk)
- ½ oz grenadine
- ½ oz fresh lime juice
- ¼ oz agave nectar
- ½ vanilla bean



DIFFICULTY
DRINK SLINGER

Add all ingredients (except vanilla bean), with ice, to a cocktail shaker. Shake vigorously and strain into a rocks glass. Garnish with half of a vanilla bean.