

With the warming weather as their inspiration, CocktailDudes grabbed a few rhum 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

- $1\frac{1}{2}$  oz aged rhum agricole, such as Rhum Clément 6-year
- <sup>3</sup>/<sub>4</sub> oz Campari
- 1 oz pineapple juice
- $\frac{1}{2}$  oz fresh lime juice
- $\frac{1}{2}$  oz simple syrup

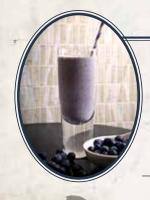
Add all ingredients, with ice, to a cocktail shaker. Shake vigorously and strain into a rocks glass over fresh ice. Garnish with pineapple leaves fanned to resemble bird feathers.



DRINK SLINGER



DRINK SLINGER



## **BLUEBERRY BATIDA**

COCONUT MILK PUNCH

• 1 oz Batavia-Arrack or St George

California agricole rum

2 oz coconut milk

• <sup>3</sup>/<sub>4</sub> oz simple syrup

• 2 cardamom pods • 3 basil leaves

3 mint leaves

• <sup>1</sup>/<sub>4</sub> oz fresh lime juice

• 1<sup>1</sup>/<sub>2</sub> oz cachaça, such as Leblon

Add the cardamom pods to your cocktail shaker and muddle briefly to crack them

open. Add the remaining ingredients, with

into into a coupe glass and garnish with an

ice, and shake vigorously. Double-strain

edible flower, lime zest or mint sprig.

- $\frac{1}{2}$  c blueberries
- 2 oz sweetened condensed milk
- $5^{3}/_{4}$  oz ice\* (that's five 1"-square ice cubes or ten half-moon ice cubes)



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

DRINK SLINGER





• 2 oz aged rum, such as Ron Abuelo

12-year or Rhum Clément 6-year

•  $\frac{3}{4}$  oz sweet vermouth, such as

• Punt e Mes

• <sup>1</sup>/<sub>2</sub> oz Averna Amaro

• 2 dashes orange bitters or

Bittercube Corazón bitters

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

## THE KHING & I

**BLACK PRINCE** 

- 2 oz Mekhong Thai rum or Rhum Barbancourt 8-year
- $\frac{3}{4}$  oz fresh lime juice
- <sup>1</sup>/<sub>2</sub> oz ginger simple syrup\*
- 4-6 mint leaves

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

DIFFICULTY DRINK SLINGER

\*Use commercially available ginger syrup or make your own by simmering 1 cup water, 1 cup granulated sugar, and 1/8 cup (11/2 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.





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.

DRINK SLINGER

## SERIOUSLY?

- $1\frac{1}{2}$  oz agricole rhum, such as Rhum Barbancourt 8-year
- <sup>1</sup>/<sub>2</sub> oz Malört (or Bësk)
- 1/2 oz grenadine
- $\frac{1}{2}$  oz fresh lime juice
- <sup>1</sup>/<sub>4</sub> oz agave nectar
- <sup>1</sup>/<sub>2</sub> vanilla bean

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