

CORKS OUT

Independent Wine & Spirit Specialists

Kirk's Cocktail Blog - May 2009

This is a monthly cocktail blog from the Corks Out website which works together with the spirit of the month in the 'what we're drinking' section.



Dipomatico Reserva Exclusiva Venezuelan Rum in an 'Old Fashioned' cocktail.

Last week I was lucky to meet another mixologist who's passion for drink is indeed infectious.

He promised a taste of Rum, he believed to be exceptional. So, already running wild, my imagination is conjuring up combinations of caramel sweetness with vanilla and green banana - all synonymous with the Caribbean.

Well!!! On the nose, banoffee pie with vanilla pounding but supporting the banana and upon tasting I'm placed in one of those rare moments where all you hoped and imagined are realised, and all I can do is smile and laugh. THIS IS IT!!! THIS IS WHAT RUM SHOULD BE!!!!

All fans of this spirit need to try this as I'm sure you'll agree, it is top class placing without the price tag. This is my desert island Rum and in Corks Out Chester its on sample so you can try for yourself, but be quick I'm greedy and don't like to share.

This month I have decided that the best way to partake in our new addition is to make a Rum Old Fashioned Cocktail. The Old Fashioned was a drink originally made with Bourbon, a good friend of mine had created this variation for a bar in Chester many years ago with another Rum. This is another variant of his drink using Dipomatico Reserva Exclusiva and slightly differing ingredients.



Old Fashioned Coctail Recipe

2 shots Rum
2 drops Angostura Bitters
1/2 Brown Sugar Cube
Ice
Lemon

Glass
Old fashion & Rocks

Method

- Pour 1/2 shot Rum, bitters and sugar into glass.
- Slice a wedge of lemon and squeeze no more than 3 drops of juice in, this will add acidity which will break through the additional sweetness from the sugar whilst adding another flavour.
- Crush the sugar cube add 1 ice cube and stir until the ice and sugar has dissolved. Fill the glass with 3/4 ice and add the rest of the Rum.
- Serve the Drink with a slither of lemon peel for garnish. Smile!!!

