

On the first day of Christmas... a seasonal cocktail selection

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Christmas is well and truly the time to indulge so dust off that cocktail shaker, invite over friends and family and impress them with a bevy of Authentic Caribbean Rum cocktails, themed around the 12 days of Christmas.

Premium golden rums are finding new popularity among the cognoscenti of the UK bar scene and this growing trend is being reflected by an increasing interest from those mixing at home. No other spirit offers such diversity and versatility for the professional or amateur mixologist.

Each of the 12 cocktail recipes below offers a taste of the Caribbean, a distillation of the people, climate and places that make Authentic Caribbean Rums truly unique:

On the first day of Christmas, why not try the Partridge in a Pear Tree, a zesty cocktail blending the smooth character of golden Authentic Caribbean Rum with pear juice, sugar syrup, lime juice and fresh mint? Shake and muddle (*crush with a blunt implement) then serve over ice.

The perfect companion on the second day of Christmas is the Turtle Dove, one part golden Authentic Caribbean Rum to half a measure of white crème de menthe. Simply mix the ingredients together in a tall glass with ice, then strain and pour.

The French Hen is a quick and easy cocktail for the third day of Christmas, combining one part golden Authentic Caribbean Rum with a three-quarters measure of Amaretto. Mix together ingredients with ice in a tumbler glass.

On the fourth day of Christmas, give your true love a Calling Bird, one part golden Authentic Caribbean Rum, a drop of Galliano and dash of orange-flavour liqueur. Just shake the ingredients together with ice in a cocktail shaker and strain into a cocktail glass.

Add a bit of sparkle to the fifth day with a refreshing Five Gold Rings. One part golden Authentic Caribbean Rum to three parts ginger beer. Put five ice cubes in a tall glass to provide the 'rings', pour in the ingredients and add a squeeze of lime and the spent lime shell.

If Christmas is tiring you out, lay back on the sixth day with a Goose a Laying*, a Caribbean version of the classic Christmas drink, Eggnog. This creamy treat combines golden Authentic Caribbean Rum with milk, sugar and an egg yolk, shaken together in a cocktail shaker and strained into a glass. Serve with freshly-grated nutmeg.

The seventh day of Christmas wouldn't be complete without a Swimming Swan, a tall, tropical drink with creamed coconut, pineapple juice, golden Authentic Caribbean Rum, cream and blue Curacao. Shake all the ingredients, except the curacao, in a shaker, and serve over ice in a tumbler, pouring in the curacao to give a deep azure finish. Garnish with a peeled lychee 'swan'.

The Milk Maid is an eighth day treat. This smooth cocktail combines golden Authentic Caribbean Rum with

measures milk, honey and Vanilla extract. Shake together with ice and serve with grated nutmeg.

Guaranteed to get the party started on the ninth day, the Dancing Lady is an intricate blend of dry vermouth, orange juice, grenadine, golden Authentic Caribbean Rum and white crème de menthe. Simply shake with ice and strain into a glass.

The Leaping Lord is a refreshingly simple cocktail to make on the tenth day. A measure of golden Authentic Caribbean Rum, with two teaspoons of orange liqueur and dry vermouth, plus a dash of bitters. Just mix together in the glass with ice and add a slice of orange.

On the eleventh day of Christmas, a Caribbean twist on a Scotch classic is in order. The Piping Piper is the Authentic Caribbean Rum version of the Highland Moon. Mix one part golden Authentic Caribbean Rum with one part Drambuie. Stir together in a glass with ice and serve with a maraschino cherry and a slice of lemon.

The Drummer is not for the faint hearted on the twelfth day, combining a half measure of tequila, triple sec and apricot brandy, with a measure of golden Authentic Caribbean Rum, three measures of orange juice, two drops of bitters and a dash of grenadine. Put the ingredients in a blender with three ice cubes and blend for ten seconds before serving.

Top mixologist and UK Rum Ambassador Ian Burrell says: "Caribbean Rum is a versatile spirit that is the ingredient in many classic cocktails, as well as a great alternative to other spirits, making it a favourite of many of Europe's top bartenders. Experimenting with the drink at home can create a carnival of taste that's perfect for Christmas entertaining."

www.truerum.com Enjoy Authentic Caribbean Rum responsibly

ENDS

*Health warning: Eggs should be fresh and any eggs with cracked shells should not be used. Raw eggs may contain salmonella bacteria which can cause food poisoning. Drinks containing raw eggs should not be drunk by young children, the elderly, pregnant women or anyone who is ill

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Cocktail recipes:

Partridge in a Pear Tree

- 1 1/2 parts golden Authentic Caribbean Rum
- 1 part fresh squeezed lime juice
- 2 parts pear juice
- 1 part simple syrup (2 parts sugar / 1 part water)

- 4 sprigs mint
- soda water

Add rum, simple syrup, lime juice, pear juice and three sprigs mint to a cocktail shaker and muddle until desired flavour is achieved. Strain into tall glass filled with ice and top with soda water.

Turtle Dove

- 1 measure golden Authentic Caribbean Rum
- ½ measure white crème de menthe

Mix ingredients together with ice in a mixing glass and strain into cocktail glasses.

French Hen

- 1 measure golden Authentic Caribbean Rum
- ¾ measure Amaretto

Mix the ingredients together with ice in a tumbler glass

Calling Bird

- 1 measure golden Authentic Caribbean Rum
- 2 tsp Galliano
- 2 tsp Cointreau or other orange-flavour liqueur
- 2 tsp lemon juice
- 1 maraschino cherry

Shake the ingredients together with ice in a cocktail shaker and strain into a cocktail glass. Serve with a maraschino cherry.

Five Gold Rings

- 1 measure golden Authentic Caribbean Rum
- 3 measures ginger beer
- A squeeze of lime

Pour rum into a tall glass over five ice cubes (to provide the 'ring' to the drink), add the ginger beer and squeeze in the lime, adding the spent lime shell to the drink.

Goose a Laying

- 3.5 measures milk
- 1.5 measures golden Authentic Caribbean Rum
- 2 tsp sugar

- 1 egg yolk
- Grated nutmeg

Shake the ingredients together with ice in a cocktail shaker and strain into a glass tumbler. Sprinkle with nutmeg. (Note: eggs should be fresh and you should not use any eggs with cracked shells. Raw eggs may contain salmonella bacteria which can cause food poisoning. Drinks containing raw eggs should not be drunk by young children, the elderly, pregnant women or anyone who is ill)

Swimming Swan

- 1.5 measures creamed coconut
- 1.5 measures pineapple juice
- 1 measure golden Authentic Caribbean Rum
- 2 tsp light cream
- 2 tsp blue Curacao

Shake all the ingredients, except the blue Curacao, together with ice in a cocktail shaker and strain into a tall glass over ice. Pour the Curacao into the drink.

Milk Maid

- 1.5 measures golden Authentic Caribbean Rum
- 3 measures milk
- 1 tsp honey
- 1 dash vanilla extract
- Grated nutmeg

Shake all ingredients, except the nutmeg, in cocktail shaker with ice. Strain into a tumbler with nutmeg sprinkled on top.

Dancing Lady

- $\frac{3}{4}$ measure golden Authentic Caribbean Rum
- $\frac{3}{4}$ measures dry vermouth
- $\frac{3}{4}$ measure orange juice
- 1 tsp white crème de menthe
- 1 tsp grenadine

Shake the ingredients in a cocktail shaker with ice. Strain and serve in a cocktail glass.

Leaping Lord

- 1 measure golden Authentic Caribbean Rum
- 2 tsp orange-flavoured liqueur
- 2 tsp sweet vermouth

- 1 dash bitters
- 1 slice orange

Stir ingredients together in a large glass with ice, except the orange slice. Strain into a glass tumbler and add the slice of orange to the glass.

Piping Piper

- 1 measure golden Authentic Caribbean Rum
- 1 measure Drambuie
- 1 slice of lemon
- 1 maraschino cherry

Stir ingredients together in a large glass with ice. Strain into a glass tumbler and add the lemon and cherry.

Drummer (warning - not for the faint hearted!)

- ½ measure tequila
- ½ measure triple sec
- ½ measure apricot brandy
- 1.5 measures golden Authentic Caribbean Rum
- 3 measures fresh orange juice
- 2 drops Bitters
- 1 dash grenadine

Pour all ingredients into a blender with 2-3 ice cubes. Blend for about 10 seconds, and pour into a tall glass over 2 - 3 ice cubes. Decorate with an orange slice.

Editors notes:

The West Indies Rum and Spirits Producers' Association Inc. was founded in the late 1960s and is based in Barbados. It represents the interests of rum producers in the ACP* Caribbean.

*ACP stands for 'Africa, Caribbean and Pacific'. The ACP Caribbean states are the countries that are signatories of the Lomé Convention signed in 1975. This was superseded by the Cotonou Agreement in June 2000.

Brands under the WIRSPA umbrella include Angostura Rum, Appleton Estate Jamaica Rum, Barbancourt Rum, Ron Barceló, Borgoe Rum, Ron Brugal, Chairman's Reserve, Clarke's Old Grog, Cockspur Rum, Doorly's Rum, English Harbour Rum, El Dorado Rum, Mount Gay, Mount Gilboa, One Barrel Rum, Sunset Rum, Westerhall Rum and XM Rum. N.B Only rums shown in Bold are currently available in the UK.

Authentic Caribbean Rum brands are made in 15 ACP* Caribbean territories: Antigua and Barbuda, The Bahamas, Barbados, Belize, Dominica, Dominican Republic, Grenada, Guyana, Haiti, Jamaica, St Kitts-Nevis, St Lucia, St Vincent and the Grenadines, Suriname, Trinidad and Tobago.