

# Rum Swizzle

Recipe courtesy of Swizzle Inn Pub and Restaurant

Show: \$40 a Day | Episode: Bermuda



Total: 5 min

Prep: 5 min

Yield: 6 servings

Level: Easy

## Directions:

- 1 Add all the ingredients to a pitcher with a tight-fitting lid. Shake vigorously until a frothing head appears. Strain into cocktail glasses and let the fun begin.

## Ingredients:

- 4 ounces dark rum (recommended: Goslings Black Seal rum)
- 4 ounces Barbados rum or amber rum
- 2 ounces triple sec
- 2 lemons, juiced
- 5 ounces pineapple juice
- 5 ounces orange juice
- 2 ounces Bermuda falernum or simple sugar syrup
- 4 dashes Angostura bitters
- Cracked ice

*This recipe was provided by a chef, restaurant or culinary professional. It has not been tested for home use.*

## My Private Notes:

# Cuba Libre

# FOOD & WINE

---

Active Time	Total Time	Yield
N/A	N/A	Serves : Makes 1 drink

---

HIDETSUGO UENO July 2010

The best kind of cola to use in this drink is Mexican Coca-Cola (available at amazon.com) or another brand made with cane sugar. Sugar-based colas have a crisper, cleaner flavor than the more readily available ones made with high-fructose corn syrup. [More Classic Cocktails](#)

## Ingredients

- Ice
- 1 1/2 ounces white rum
- 3 ounces chilled Coca-Cola
- 1 teaspoon fresh lime juice
- 1 lime wedge, for garnish

## How to Make It

**Step** Fill a highball glass with ice. Add the rum, Coca-Cola and lime juice and stir gently. Garnish with the lime wedge.

## Notes

Buy the ingredients on Drizly and have them delivered in under an hour. Find out if they operate near you.

---

## Popular In the Community



# Mai Tai

Active Time	Total Time	Yield
N/A	N/A	Serves : Makes 1 drink

NICK FAUCHALD November 2008

The origin of this classic rum cocktail is one of the great debates in tiki-dom. Both Ernest Beaumont-Gantt (a.k.a. "Donn Beach," the father of tiki culture) and Trader Vic founder Victor Bergeron lay claim to its invention. This version borrows from Beaumont-Gantt's recipe, which adds dashes of Pernod and Angostura bitters for complexity. More Classic Cocktails

## Ingredients

- Pineapple wedge, cherry and mint sprig, for garnish
- 1 dash Pernod
- 1 cup cracked ice
- 1 1/2 ounces dark rum, such as Meyer's Plantation
- 1/2 ounce orange curacao
- Ice cubes
- 3/4 ounce fresh lime juice
- 1 ounce white rum
- 2 dashes Angostura bitters

## How to Make It

**Step** Fill a shaker with ice cubes. Add 1 ounce of the dark rum and the white rum, lime juice, curacao, bitters and Pernod; shake well. Strain into a rocks glass filled with cracked ice. Float the remaining dark rum on top. Garnish with the pineapple, cherry and mint sprig.

## Notes

Buy the ingredients on Drizly and have them delivered in under an hour. Find out if they operate near you.

## Popular In the Community

<p>CREAMY TOMATO SOUP WITH BUTTERY...</p> <p>Becky Dorminey 16 Mar</p>	<p>CHICKEN IN TARRAGON-MUSTARD CREAM SAUCE</p> <p>csommer 16 Feb, 2017</p>	<p>BALTIMORE-STYLE CRAB CAKES</p> <p>Don Johnson 18 Jun, 2016</p>	<p>BACON-WRAPPED SCALLOPS</p> <p>Richard Johnson 20 Jul</p>	<p>SLOW COOKER MOROCCAN CHICKEN...</p> <p>aborn 17 Jun, 2017</p>	<p>FIG JAM</p> <p>Maya Bill Edwa... 20 Jun, 2017</p>	<p>ROASTED WHOLE REI SNAPPER</p> <p>Elizabeth Bry 24 Feb, 2017</p>
--	--	---	---	--	--	--

# Daiquiri

## FOOD & WINE

Active Time	Total Time	Yield
N/A	N/A	Serves : Makes 1 Drink

FOOD & WINE July 2012

Daiquiris often mean frozen drinks flavored with commercial sour mix and cheap rum. Leo Robitschek loves introducing people to the real deal: "They're shocked that three simple ingredients can create such a complex drink." **Slideshow:** More Great Daiquiris

### Ingredients

- Ice
- 2 ounces white rum
- 3/4 ounce fresh lime juice
- 3/4 ounce Simple Syrup

### How to Make It

**Step** Fill a cocktail shaker with ice. Add the rum, lime juice and Simple Syrup and shake well. Strain into a chilled coupe.

### Notes

Buy the ingredients on Drizly and have them delivered in under an hour. Find out if they operate near you.

### Popular In the Community



# Hemingway Daiquiri

FOOD & WINE

Active Time	Total Time	Yield
N/A	N/A	Serves : Makes 1 drink

JIM MEEHAN July 2010

In his 2001 book *Straight Up or On the Rocks*, William Grimes claims that Ernest Hemingway "often worked his way through about a dozen of these lime slurpees, sometimes ordering doubles, which became known as Papa Dables." More Rum Drinks

## Ingredients

- Ice
- 2 ounces white rum
- 3/4 ounce fresh lime juice
- 1/2 ounce fresh grapefruit juice
- 1/2 ounce maraschino liqueur
- 1 lime wheel, for garnish (optional)

## How to Make It

**Step** Fill a cocktail shaker with ice. Add all of the remaining ingredients except the lime wheel and shake well. Strain into a chilled coupe and garnish with the lime wheel.

## Notes

Buy the ingredients on Drizly and have them delivered in under an hour. Find out if they operate near you.



## Popular In the Community





# Dark 'n Stormy

Active Time	Total Time	Yield
N/A	N/A	Serves : makes 1 drink

FOOD & WINE June 2010

According to a Gosling's Rum tale, this drink was invented more than 100 years ago when members of Bermuda's Royal Naval Officer's Club added a splash of the local rum to their spicy homemade ginger beer. They described its ominous hue as "the color of a cloud only a fool or dead man would sail under." **Plus:** Ultimate Cocktail Guide

## Ingredients

- 2 ounces dark rum, preferably Gosling's
- 1/2 ounce fresh lime juice (optional)
- Ice
- 1 candied ginger slice
- 3 ounces chilled ginger beer
- 1 lime wheel

## How to Make It

**Step** Fill a cocktail shaker with ice. Add the rum and lime juice and shake well. Strain into an ice-filled Collins glass. Stir in the ginger beer. Skewer the ginger slice and lime wheel and garnish the cocktail.

## Notes

Buy the ingredients on Drizly and have them delivered in under an hour. Find out if they operate near you.

