

Before:**Ti punch** (“Ti” is short for “petit”)

Ingredients: Rhum Agricole (2 oz., e.g.; lime(s); cane syrup (Lyle’s Golden Syrup). Mix *rum agricole*, a good squeeze of lime, and cane syrup to taste (the traditional proportion is 3 to 4 parts rum to 1 part syrup) in an Old-Fashioned glass or smallish tumbler. Stir until the syrup is dissolved and add 1 or 2 ice cubes, if you're going to sip it.

The Main Event:

Rhum Neisson Agricole Blanc	Martinique	\$52.99
Zaya Gran Riserva	Trinidad	\$35.49
Gosling’s Black Seal	Bermuda	\$19.49
Hamilton Jamaican Pot Still Gold	Umm ...	\$27.99
Brinley Gold Shipwreck Coconut	St. Kitts	\$25.99

Prices are per bottle retail, either per Total Wine website or general search. Some we had; others we bought at Swigg.

After: Mojitos

Yields 6 cups

Ingredients: 3/4 cup granulated sugar; 3/4 cup water; 2/3 cup packed fresh mint leaves (1 oz.); 2 cups (16 oz.) white rum; 1 cup fresh lime juice (from 8 limes); 2 cups club soda; 1 lime, thinly sliced into rounds

Stir together sugar, water, and mint leaves in a small saucepan; bring to a simmer over medium-high, stirring to dissolve sugar. Simmer, undisturbed, until mint wilts and syrup tastes minty, about 3 minutes. Remove and discard mint. Chill syrup until cold, about 30 minutes. Stir together mint syrup, rum, and lime juice in a large pitcher. Chill at least 1 hour or up to 3 days. When ready to serve, gently stir club soda into mixture in pitcher, and add lime rounds. Pour evenly into 6 ice-filled glasses. Garnish glasses with lime peel strips and mint sprigs.

- **White Rum:** As per name, clear, lighter bodied, though often aged very briefly and filtered
 - **Gold Rum:** Slightly more complex than white rums due to aging in oak barrels, still good for cocktails as they’re not yet extremely complex
 - **Dark Rum:** Aged for longer periods of time, with darker, fuller flavor profiles, good for sipping solo
 - **Demerera Rum:** While many rums are made from sugar cane grown in Brazil, Demerera is made from cane grown in Guyana, with long aging and a rich, dark flavor profile similar to Jamaican rum; distilled using old stills, thought to be indicative of how rum used to taste
 - **Spiced Rum:** A distilled rum that’s been flavored with spices, usually upping the impression of spice often gotten from barrel-aging.
 - **Rhum Agricole:** Made with sugar cane juice instead of molasses, so terroir (i.e. where the sugar cane was grown) is an important factor; can be white, gold, dark, etc., with flavors that incorporate vegetal notes into the complex rum backdrop
 - **Naval/Overproof:** Refers to any rum that’s higher alcohol (50 to 60% and above)
- from <https://vinepair.com/spirits-101/intro-rum-guide/>