

RUM OLD FASHIONED

A RECIPE FROM BLUEFOOT TRAVEL

INGREDIENTS

- 4 - 6 oz lime juice
- 2 oz dark rum. Sparrows Premium Aged Rum or Westerhall Rum No. 7 are two of our favourites.
- 1 oz white rum. We like Sunset Rum or Depaz Rhum.
- 1 oz Clémente sugar syrup
- A dash of Angostura bitters
- Freshly grated nutmeg

DIRECTIONS

- Squeeze the juice from lime wedges into a glass. Ideally use fresh limes, but we often have to use bottled. We like a lot of lime, but start with a little less and add more after tasting.
- Add lime, rums and sugar syrup to a shaker filled with ice.
- Add a dash of bitters.
- Shake and taste.
- Add more lime if desired. Taste.
- Fill glass with ice. Pour in the cocktail.
- Top with grated nutmeg and serve.
- Cheers!

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