

DOMINICAN RUM
KIRK and SWEENEY
SANTIAGO De Los CABALLEROS, D.R.

Spice Blanket



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2 OZ. KIRK AND SWEENEY RESERVA
.5 OZ. ST. ELIZABETH ALLSPICE DRAM
.125 OZ. MAPLE SYRUP
2 DASHES ANGOSTURA BITTERS

METHOD

Build all ingredients in mixing glass, add ice, stir about 30 revolutions with mixing spoon, strain with julep strainer over large ice cube in double old fashioned glass, wipe inside of lemon peel around rim of glass then twist peel over the top of the cocktail to release the oils and place twist inside the glass.

Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates substantially aged rum that's serious in character but not overbearing.

Light notes of vanilla and wood hit the palate transforming into an incredibly smooth offering. Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.

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