

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

Old Fashioned



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2.5 OZ. KIRK & SWEENEY RESERVA
.25 OZ. ORGANIC RAW SUGAR SIMPLE SYRUP
3 DASHES ANGOSTURA BITTERS
ORANGE PEEL DISC
LEMON TWIST

METHOD

Combine rum, simple syrup and bitters into a mixing glass, add ice and stir for 20 revolutions with a bar spoon. Use a Hawthorne strainer to pour over a large ice cube into a double old fashioned glass. Flame the orange disc expressing the citrus oil over the drink, discard it and then twist your lemon peel over the cocktail expressing the oil before placing it on the rim of the glass.

Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates rum that's serious in character but not overbearing. Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.

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