



HOW TO DRINK TRUE RUM

*A compilation of suggestions submitted
to www.acr-rum by drinks professionals
around the world*

- *One of sour*
- *Two of sweet*
- *Three of strong*
- *Four of weak*





“ Authentic Caribbean Rum is more than a drink. It’s an idea, a passion. A mix of cultures and stories. It’s centuries of history and innovation poured in a glass. It’s your own private jet that lands you in a tropical paradise.

So take a sip; let Authentic Caribbean Rum be your guide. Begin in any of the countries represented by ACR. By the time you finish your tour, you’ll have tasted a diversity of flavors unimaginable in any other spirit category, and your head will be swimming with new recipe ideas.”

Josh Miller

Independent
rum expert





OUR RUMS

Our rums



Angostura 1919

Angostura 1919 is made from a blend of light and heavy molasses-based rums for an extraordinarily smooth and irresistible taste. Rums are chosen with care having aged in charred American oak barrels.



Appleton Estate Rare Blend

Appleton Estate Rare Blend Jamaica Rum is aged for a minimum of 12 years in oak barrels and is considered a great example of oak ageing.



Barbancourt Réserve Spéciale Five Star Rum

Rhum Barbancourt Réserve Spéciale Five Star is a golden rum made from fermented sugar cane juice and aged in French oak for 8 years.



Barceló Imperial

Created in 1980 by Miguel Barceló, Barceló Imperial is specifically recognised for its aging, which guarantees a perfect blend of character and softness.



Our rums



Borgoe 8 Year Old Grand Reserve

Borgoe 8 year old gains its exceptionally gentle yet luxurious character from careful filtering following eight years of aging in oak barrels.



Brugal 1888

Brugal 1888 is a super premium rum that uses double distillation and a double ageing process in white American Oak barrels and in Spanish Sherry Oak Casks.



Captain Bligh Rum XO*

Named after Vice Admiral Captain Bligh, this golden rum has a unique, smooth, palatable flavour associated with well aged rum.

*Sold as Mutineers Gold in USA



Chairman's Reserve

Chairman's Reserve is a cask-aged dark rum, a blend of double distilled pot still and continuous still rums. The rum is matured in American oak barrels, blended and then returned to cask for a final polish.



Our rums



Cockspur Fine Rum

Cockspur Fine Rum is light and golden in colour and the taste is smooth, round and warm, which becomes spicy on the palate, giving some vanilla towards the end.



Doorly's XO

Doorly's is one of the oldest brands produced in Barbados and XO is their premium offering. The rum is distinguished by a second maturation in Spanish Oloroso Sherry casks giving a complex character and unique profile.



El Dorado 15 Year Old

El Dorado 15 Years Old is made using the world's only wooden Coffey still and a unique wooden pot still. It is aged for a minimum of 15 years in small oak barrels.



English Harbour 5 Year Old

English Harbour Five Year Old Rum is one of a range of premium aged rums bearing the English Harbour name. Antigua Distillery uses a copper still and bakers yeast to produce their unique rums, ageing them in oak barrels



Our rums



Clarke's Court Old Grog

Clarke's Court Old Grog is a blended premium sipping rum that has a hint of smoky oak in the flavour.



Hampden Gold

Hampden Gold is a rich Gold Rum from Hampden Estate in Trelawny, Jamaica. Using techniques created centuries ago, Hampden Gold is a heavy pot still rum.



Monymusk Plantation Special Reserve

Monymusk Plantation Special Reserve is a blend of the finest, matured Jamaican rums, carefully handpicked by the Master Blender from select barrels. These rums are aged in charred American oak barrels to allow maturation and the taste to mellow.



Mount Gay Black Barrel

Black Barrel is a small batch, handcrafted blend made of matured double pot distillates and aged column distillates. In a process called finishing, the blended rum is then matured for a second time in deeply charred Bourbon oak barrels.



Our rums



St. Nicholas Abbey 5 Year Old

St. Nicholas Abbey 5 Year Old is produced from hand-cut cane grown at the estate and then distilled and aged in their own distillery. It was first released in 2014.



5 Barrel

Travellers 5 Barrel Rum is made using molasses produced from locally grown Belize sugar cane. The rum is aged in Kentucky oak barrels for a full 5 years and blended to deliver a full-bodied rum with a well-rounded taste.



Westerhall 10XO

Westerhall 10XO is aged golden rum with robust character. Made from rums aged for a minimum of ten years it is rich in flavours and superbly smooth.





BEST COCKTAIL SUGGESTIONS

Best cocktail suggestions



English Harbour Punch

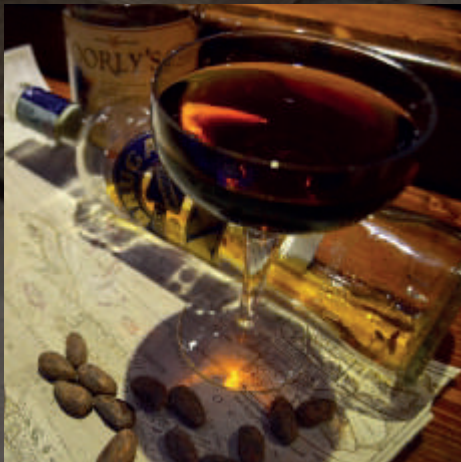
by Josh Miller

INGREDIENTS

- 1 oz guava
- 1 oz pineapple
- 0.5 oz lime
- 0.25 oz orgeat
- 0.25 oz Creole Shrub
- 1.5 oz Authentic Caribbean Rum
- 0.5 oz Aperol

PREPARATION

Shake all ingredients with ice. Strain over fresh ice in a double rocks glass. Garnish with a sugar stir stick and a lime wheel.



Buscando El Dorado

by Alessandro Zampieri

INGREDIENTS

- 40ml Cacao nibs infused Authentic Caribbean Rum
- 20ml Authentic Caribbean Rum
- 20ml Sherry Pedro Ximenez
- 1 tsp Apricot Brandy
- 1 tsp La Fee Absinthe

PREPARATION

Stir the first four ingredients with ice. Rinse a Coupe glass with the absinthe, then throw away the residue. Pour the drink in the coupe and serve. It is the perfect after dinner!



Best cocktail suggestions



Rum Splash

by Juan José Mailló

INGREDIENTS

- 50ml Authentic Caribbean Rum
- 1 slice of ginger
- 2 slices of green apple
- splash of fresh lime
- soda lime-lemon

PREPARATION

Splash the lime, put the ginger and green apple, soft muddle without breaking. Add the rum, the ice and the lime-lemon soda. Stir (only for mix) with bar spoon.



Lady of the Manor

by Isabella Newman

INGREDIENTS

- 60ml Authentic Caribbean Rum
- 1tsp dark Muscavado Sugar
- 5ml Monin Orgeat
- 20ml Peppercorn infused sugar syrup
- 5ml lime juice
- 1 piece of orange zest- atomised over the drink
- 3 dash Angostura bitters

PREPARATION

In a mixing glass add all ingredients. Stir for 2 minutes with cubed ice. Serve in a large tumbler with plenty of fresh cubed ice and a piece of orange zest. It's fresh, exciting, full of a variety of flavours and is the best sundowner you'll ever have. It's classy and reformed, but has undercover secrets... The Lady of the Manor



Best cocktail suggestions



1962

by Helle Aslak

INGREDIENTS

- 5cl Authentic Caribbean Rum
- 5cl Ananas juice
- 3cl Passions purée
- 2cl Lime juice
- 2cl Sugar syrup
- 8-10 mint leaves

PREPARATION

Shake all the ingredients.
Fill in a rocks glass over ice.



Tikinei (tikenei is antwerp slang for egg)

by Dries Botty

INGREDIENTS

- 5cl Authentic Caribbean Rum
- 2cl fresh lime juice
- 2cl cinnamon/ginger syrup (2/1)
- Egg yolk
- 2 dash orange bitters TBT
- 5 dash Angostura bitters (garnish on top)

PREPARATION

Put all the ingredients in a shaker, dry shake.
Shake for 14 seconds with a shaker fully filled with ice. Strain(just hawthorn strainer) in a lowball filled with crushed ice.
Garnish: 2 short straws, smoking cinnamon stick, half of an eggshell, mint sprigs.



Best cocktail suggestions



Wizard Powers

by Austin Hartman

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 0.5 oz Salted Pecan Rye Whiskey Syrup*
- 1/4 pipette Brooklyn Hemispherical Meyer Lemon Bitters (or 2 dashes from a dasher bottle)
- Garnish: cracked nutmeg and sliced sugar cane stirrer

PREPARATION

Add all ingredients into a mixing glass and stir. Garnished with cracked fresh nutmeg on top of glass and sliced sugar cane stirrer.

*Salted Pecan Rye Whiskey Syrup (makes 1.25 liters):

- Pre-heat oven to 270 degrees fahrenheit
- Make 2 cups chopped pecans
- In a small bowl add 1 heaped spoonfuls of unsalted butter and 0.5 teaspoon crushed Maldon salt (or white cooking salt). Place in the microwave will melt in ~1min.
- In a pot combine chopped pecans and melted butter/salt mix. Stir vigorously till completely mixed.
- Place in oven for 30 minutes.
- Add 1 liter Rye Whiskey (I used Old Overholt) and salted pecans to stove pot.
- Bring rye and pecans to a boil.
- Reduce heat and add equal parts white sugar (1.05 quarts) to Rye whiskey.
- Stir till sugar dissolves.
- Let cool for ~45min with all ingredients included.
- Re-Stir and strain.
- READY TO GO & MIX UP!!!



Perla Branca

by Cathy Mutis

INGREDIENTS

- 50ml Authentic Caribbean Rum
- 2cl fresh lime juice
- 1 bar spoon with sugar
- 2cl Agave syrup
- 2cl fresh pear juice
- 3cl white wine chardonnay

PREPARATION

Place all ingredients in a shaker with ice, shake vigorously and strain into a glass full of crushed ice.

Garnish with a ball shaped piece of pear and a bunch of redcurrants for extra acidity.



Best cocktail suggestions



Play with fire

by Juergen Wilms

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 3/4 oz port wine (ruby)
- 1/2 oz crème de châtaigne (chestnut liqueur)
- 2 dashes Angostura aromatic bitters
- ice ball Angostura aromatic bitters coloured
- spiral of organic orange peel

PREPARATION

A day before fill an ice ball mold with Angostura aromatic bitters colored water and let it freeze for 24 hours.

On a fireproof surface, take a piece of maple wood and apply a kitchen torch to it to create smoke. Then use a normal tumbler to catch the smoke and close it immediately to let the smoke impregnate the tumbler. In a mixing glass introduce all the ingredients and stir and strain into the smoked tumbler and add the coloured ice ball prepared 24hrs earlier.



The Old Trinidad

by David Herbert

INGREDIENTS

- 2 bar spoons of cane sugar
- 5 dashes of Angostura bitters
- 5 dashes of Angostura orange bitters
- 1/2 ounce of cold water (use bottled water)
- 2 1/2 oz of Authentic Caribbean Rum
- Slice of ataulfo mango cut in squares on the flesh side
- Lime quarter or twist

PREPARATION

- In a mixing glass, put the sugar and soak with the dashes of both Angostura bitters.
- Add the cold water and stir to dissolve the sugar.
- Add ice cubes and the rum
- Stir 15-20 barspoon rotations
- Strain using a julep strainer into a rocks glass containing one big ball or cube of ice.
- Garnish with the lime quarter or twist and the mango slice on a pick.



Best cocktail suggestions



Island Bounce

by Ralf Hubbers

INGREDIENTS

- 60ml Authentic Caribbean Rum
- 8ml Vanille Syrup
- 2 dashes Angostura
- 2 dashes Angostura Orange
- 1 dash Peychaud Bitters

PREPARATION

Combine ingredients in a mixing glass. Stir for about 40 to 45 revolutions. Strain in an old-fashioned glass. Add cubed ice. Finish with a twist of orange zest.



Rum 'n' Raisin Old Fashioned

by Steven James

INGREDIENTS

- 60ml Raisin Infused Authentic Caribbean Rum*
- 2 Dashes of Chocolate Bitters
- 5ml sugar syrup
- Large Cube of Ice

* Decant 275ml of Authentic Caribbean Rum into a sealable airtight jar, add 50g of Raisins. Leave to infuse for 24 hours. Double strain through a muslin and coffee filter paper into a sterilised bottle*

PREPARATION

Drop a 2 inch square ice cube into a rocks glass. Add 2 dashes of chocolate bitters, 5ml of sugar syrup and stir with a bar spoon. Add 60ml of the Raisin Infused Authentic Caribbean Rum, 30ml at a time being sure to stir thoroughly to chill and dilute the spirit. Serve with a square of dark chocolate (85%+).



Best cocktail suggestions



Nailed to the Sky

by Brian

INGREDIENTS

- 2.25 oz Authentic Caribbean Rum
- 0.5 oz falernum
- 0.25 oz 2:1 cane sugar syrup
- 0.5 oz lime juice
- 0.5 oz passion fruit purée
- 1 oz pineapple juice
- 0.5 tsp allspice dram
- 8 drops Herbsaint
- 1 dash Angostura bitters

PREPARATION

Add all ingredients to a cocktail shaker with cracked ice and shake with the force of a tropical hurricane. Strain over fresh crushed ice into a Bone Collector tiki mug. Garnish with two pineapple leaves and two homemade brandied cherries.



Guanabana Chocolat

by Javier Herrera

INGREDIENTS

- Guanabana
- Liqueur Chocolat
- 3 drops of bitter angostura
- Canela
- Authentic Caribbean Rum

PREPARATION

Crush the fruit as a pulp. Add rum, bitter and shake. Add ice. Decorate the top with chocolate liqueur, add cinnamon stick.



Best cocktail suggestions



Caribbean Gentleman

by Jörg Kalinke

INGREDIENTS

- 1cl Overproof Rum
- 3cl Authentic Caribbean Rum
- 1cl Spiced rum
- 3cl fresh lime juice
- 1cl gomme syrup

PREPARATION

Fill all ingredients into a shaker. Fill it with ice and hard shake. Just strain (don't doublestrain, chipped ice is necessary in this drink) into a cooled coupe and garnish with a caribbean flower.



Swizzle Tiki

by Stefano Tatti

INGREDIENTS

- 50ml Authentic Caribbean Rum
- 30ml lime juice
- ginger root
- 15ml orgeat syrup
- 25ml Cynar

PREPARATION

Put the lime juice, a little peeled of ginger and the orgeat syrup in a fancy glass, mix all with the swizzle stick.

Then put in the rum, the Cynar and the crushed ice and mix again with the Swizzle Stick. Garnish with mint.



Best cocktail suggestions



Wuthering Heights

by Jamie Stephenson

INGREDIENTS

- 35ml Authentic Caribbean Rum
- 20ml Briottet Rhubarb Liqueur
- 25ml fresh lemon juice
- 15ml Monin Butterscotch syrup
- Dash Angostura Aromatic Bitters
- Dash Egg white

PREPARATION

Shake all the ingredients very well and double strain into a chilled coupe.

Garnish with a lemon twist and a rhubarb spear if in season.



Bearded Bajan

by Taylor Corrigan

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 0.75 oz chilled pineapple juice
- 0.5 oz spiced fig and cacao syrup
- 0.5 oz fresh Lime juice

PREPARATION

Combine all ingredients in a shaker. Fill with ice.

Shake it for 10 seconds.

Double strain all ingredients into a chilled cocktail glass and garnish with a quartered fresh fig.

Enjoy.



Best cocktail suggestions



The Hedonist

by Karl Franz Williams

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 1/4 oz Salers Aperitif (Gentian)
- 1/4 oz cane Syrup
- 3/4 oz lemon Juice
- 1/2 oz orgeat Syrup
- 2 dashes Creole Bitters
- 1 dash curry

PREPARATION

Combine all ingredients in a shaker. Shake and serve in a rocks glass with a Lemon Twist. You can also add a splash of a really good Ginger Beer on top.



Haitian Divorce

by Tom Richter

INGREDIENTS

- 2 dashes Angostura Bitters
- 0.5 oz Pedro Ximenez Sherry
- 0.75 oz mezcal
- 1.5 oz Authentic Caribbean Rum
- 1 orange twist
- 1 lime twist

PREPARATION

Build in a double old fashion glass as you would an Old Fashioned. Begin with the bitters, add the PX, add the Mezcal, finish with the Authentic Caribbean Rum, add one large hand cut clear ice cube to the glass and stir. Express the lime and orange twists into the glass and place them in the glass as you would with an old fashioned.



Best cocktail suggestions



Authenticity

by Martim Baeta

INGREDIENTS

- 50ml Authentic Caribbean Rum
- 20ml lime juice
- 50ml pineapple juice
- 30ml cinnamon syrup
- 4 dices chilled pineapple

PREPARATION

Put the chilled pineapple and the cinnamon syrup in the shaker and muddle. Put the other ingredients inside the shaker.

Add some ice.

Shake it until you get a good foam.

Double straining to an old fashioned glass.

Add a big ice cube.

Garnish with a sprig of mint and a cinnamon stick burning.



Pirate's Booty

by Erik Mariscal

INGREDIENTS

- 0.5 oz turmeric juice
- 0.25 oz Aquavit
- 2 oz Authentic Caribbean Rum
- 0.5 oz yogurt liquor
- 1 oz orgeat
- 0.5 oz lime

PREPARATION

Add all ingredients in a cocktail shaker with ice and shake.

Dirty dump into a tulip glass.

Garnish with mint.



Best cocktail suggestions



Fragility

by Brian

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 1/2 oz Amaro (I used Montenegro)
- 1/4 oz Cacao Liqueur (I used Tuthilltown)
- 1 dashes Fee Brothers Aztec Chocolate Bitters
- 1 dashes Fee Brothers Black Walnut Bitters
- 3 dashes Himalayan Salt Saline Solution
- Orange twist
- Cocktail Cherry (I used Jack Rudy Bourbon Cocktail Cherries)

PREPARATION

Prepare Double Old Fashioned Glass with one large hand cut ice cube. Prepare garnish - Cocktail Cherry skewered with Orange Twist. Stir all liquid ingredients in mixing glass with ice. Strain into prepared glass over large ice cube. Express oil from an orange twist into glass. Discard orange twist. Add prepared garnish to glass.



Trade Winds

by Jonathan Forester

INGREDIENTS

- 2.5 oz. Authentic Caribbean Rum
- 0.75 oz. Lime juice
- 0.75 oz. Orange juice
- 0.75 oz. Ginger syrup
- 0.5 oz. Vanilla syrup
- 0.5 oz. Cinnamon syrup
- 2 dashes Angostura bitters
- Mint sprigs for garnish

PREPARATION

Shake all except garnish on ice and strain into a large snifter and top with crushed ice. Garnish with lightly bruised mint sprigs.

Simple Syrup: Equal parts by volume of white cane sugar and water. (1 cup of each.) Place in jar and shake until sugar is dissolved.

Ginger Syrup: Equal parts by volume of fresh squeezed ginger juice and white cane sugar. (1 cup of each.) Place in jar and shake until sugar is dissolved.

Vanilla Syrup: 8 oz. of simple syrup and 1 ounce of premium Vanilla extract. Place in jar and shake to mix.

Cinnamon Syrup: 2 oz. ground premium cinnamon and 16 oz. simple syrup. Place in small saucepan, bring to gentle boil, stirring occasionally. Immediately lower to a bare simmer and cover. Simmer for five minutes and remove from heat. Let sit until cool, strain through a fine China hat. Add prepared garnish to glass.



Best cocktail suggestions



The Birdy

by Nader Chabaane

INGREDIENTS

- 1.5 oz white rum
- 0.25 oz Authentic Caribbean Rum
- 3 oz fresh pineapple juice
- 0.5 oz Drambuie
- 0.25 oz Fernet Branca Menta
- 0.25 oz fresh lime juice

PREPARATION

Squeeze juices just prior for maximum freshness.

Shake all ingredients except Authentic Caribbean Rum in a shaker with ice. Serve in a high ball glass over rock ice. Float the Authentic Caribbean Rum. Garnish.



Flight 357

by Kurt Rogers

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 3/4 oz passion fruit syrup
- 3/4 oz fresh pineapple juice
- 1/2 oz fresh lime juice
- 1/2 oz Don's Mix (equal parts white grapefruit juice and cinnamon syrup).

PREPARATION

Combine all ingredients minus Authentic Caribbean Rum into a cocktail shaker and shake with ice. Strain over crushed ice into a large snifter or cored out pineapple and float Authentic Caribbean Rum on top of cocktail. Garnish with a few pineapple leaves and an edible orchid. Enjoy!!



Best cocktail suggestions



PINK MONKEY

by Juan Gabriel Olivera

INGREDIENTS

- 6 basil leaves
- Watermelon
- 2 oz Authentic Caribbean Rum
- 2 teaspoons sugar
- 1 oz fresh lemon juice

PREPARATION

Place basil leaves and fresh watermelon into a sturdy glass. Add brown sugar and 1 oz lemon juice and muddle. Fill the glass almost to the top with ice. Pour 2 oz Authentic Caribbean Rum over the ice. Shake well and serve in a cocktail glass. Garnish with a basil leaf and slice of watermelon. ENJOY!!!



The Tempest is Comin'

by Charlie Martin

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 1.5 oz papaya juice
- 0.5 oz lime juice
- 0.5 oz pineapple juice
- 0.25 Sorel Hibiscus Liqueur
- Orange/pineapple leaves/Edible Flower

Garnish

PREPARATION

Combine rum, juice, and Sorel into a cocktail shaker. Shake. Pour into tulip glass. Garnish with orange twist, pineapple leaves and edible wildflower. Add prepared garnish to glass.



Best cocktail suggestions



Hot Buttered Rum-shack

by Max Borrowman

INGREDIENTS

- 1.5 oz Authentic Caribbean Rum
- 3 oz Tropicana Cloudy Apple juice
- 1 tablespoon of palm sugar or brown sugar
- 1 heaped teaspoon of butter
- Grated nutmeg & cinnamon

PREPARATION

Heat the apple juice until very hot but not quite boiling. Put all the ingredients into a small blender, like a Magic Bullet, turn on high for 5 seconds. Pour cocktail into a small mug and grate the cinnamon and nutmeg on top of the light foam that forms from blending. Enjoy!



Ginger Lynn

By Shawn Soole

INGREDIENTS

- 1 1/2 oz Authentic Caribbean Rum
- 1/2 oz Calvados
- 1/2 oz Green Chartreuse
- 1 decent bar spoon of Ginger Marmalade
- 3/4 oz lime juice

PREPARATION

Shake with ice and strain over crushed ice in an old fashioned glass, garnish ginger wheels.



Best cocktail suggestions



Caribbean connection

By Dimitrii Fisun

INGREDIENTS

- 12.5ml sugar syrup
- 12.5ml cocchi americano rosa
- 12.5ml argentinian malbec
- 50ml Authentic Caribbean Rum

PREPARATION

Add all ingredients into old fashioned glass.
Add cubed ice.
Mix a few times gently.



Green thumb

By Nicolas Chapuy

INGREDIENTS

- 5cl of Authentic Caribbean Rum
- 4cl of Galliano liqueur
- 2cl of Belvoir lime/lemongrass
- 1cl of lime juice
- 1 piece of cucumber (about 4cm of width)

PREPARATION

Muddle your cucumber in the shaker, add all the ingredients plus some ice and shake well.

Pour over crushed ice in an old fashion glass, add 2 straws a slice of cucumber sliced into 2 parts, put them on the top of the ice and add a pansy.



Best cocktail suggestions



Roseau Rum Sour

By Timothy Falzon

INGREDIENTS

- 50ml Authentic Caribbean Rum
- 25ml Lemon Juice
- 12.5ml Sugar Syrup
- Egg white of 1 Whole Egg
- Sprig of Rosemary
- 1 bar spoon of Kumquat Jam

PREPARATION

Dry Shake all the ingredients together and take off some of the rosemary from the stalk and keep the sprig (this gives a finer and better froth in the end result). Then add ice and shake again, still vigorous. Double strain into a coupe glass and garnish with the end of the Rosemary sprig. Fine Cut Marmalade will do if Kumquat is not available.



Stormy Ginger Lime Daiquiri

By Margaret Swaine

INGREDIENTS

- 2 oz Authentic Caribbean Rum
- 1 oz King's Ginger Liqueur
- 1 oz fresh lime juice
- 3 tsp maple syrup

PREPARATION

Combine ingredients in a shaker with ice. Shake vigorously, strain into a cocktail glass. Garnish with candied ginger and a lime wheel.





THANK YOU

This book has been created by passionate drinks professionals all over the world who have taken part in the Authentic Caribbean Rum Trade Professional Certification Programme. After more than 70 sessions in 11 countries we asked participants to send us their serving suggestions for Authentic Caribbean Rum.

The selection is a fine example of how true rum can inspire the best professionals to make liquid works of art.

We raise a glass of Authentic Caribbean Rum in thanks to all these professionals (and all other applicants) and we hope you enjoy reading and drinking true rum responsibly.

Cheers.

To see more suggestions go to www.acr-rum.com



AUTHENTIC CARIBBEAN RUM