



Photography: Kenneth Theisen



## Spiced Rum Old- fashioned *Cocktail*

by Mixologist **Deon Fields**  
of **Sipping Room**

Simple syrup or a sugar cube, bitters, bourbon or rye, an orange twist, an old-fashioned glass, and ice. That's all you need to make a traditional old-fashioned. The sugar or syrup lends the cocktail a faint note of sweetness, and the bitters give the cocktail its spiciness and bitterness for a balanced flavour.

**T**he mixologists at *Sipping Room* infuse an intense burst of citrus into the drink—without losing the essence of the old-fashioned itself. “This recipe is just a bit of a twist on the classic cocktail with more of a Caribbean-Bajan-type thing to make it home-grown”, Deon Fields says.

It's a refreshing cocktail that is reminiscent of the atmosphere at *Sipping Room*. The aromas of fresh orange and fragrant spiced rum,

distinct immediately after pouring the cocktail, invite you to sip, sit back, and relax. “*Sipping Room* is the place to be”, Fields says with a grin. There's a reason the only neon sign in the lounge says “Relax”. The lounge bar is laid-back in concept and design. And since it's tucked away in a purple building between Trident Insurance and Dread or Dead Surf Shop, Fields says most people are amazed when they walk through the tinted glass door.

## Spiced Rum Old-fashioned

MAKES 1 COCKTAIL

### INGREDIENTS

- 1 ½ oz **Foursquare Spiced Rum**
- Angostura bitters**
- 1 oz **simple syrup**
- 4 **orange slices with peels**
- Maraschino cherries**

### INSTRUCTIONS

1. Muddle Foursquare Spiced Rum, three dashes of Angostura bitters, simple syrup, and orange slices in a cocktail shaker.
2. Add ice and shake the cocktail.
3. Double strain the cocktail into an old-fashioned glass with fresh ice.
4. Garnish with an orange slice and a maraschino cherry on a skewer.



### → Add Another Bajan Twist

Fields says the simple syrup in the cocktail recipe can be switched out with another Bajan rum liqueur: falernum. Usually made with sugar cane, baking spices, nuts, and lime, the syrupy liqueur has a small percentage of alcohol and a very sweet taste.