





Spiced Rum Old~ fashioned

Cocklail

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.

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

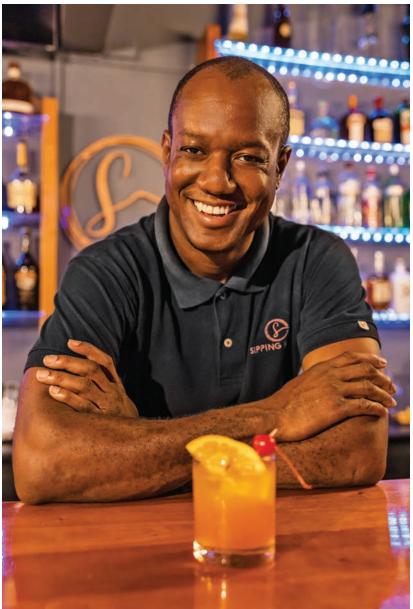
 $1\ {\rm oz}\ {\rm simple}\ {\rm syrup}$

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.