



Bajan Pride Cocktail

by **Head Bartender Jennifer Ellis**
of **Tapas**

→ “Tamarind is something we grow on the island... I don’t think we utilise it enough,” says Jennifer Ellis, head bartender at *Tapas*. It’s commonly used in delicacies like tamarind balls and tamarind drink, but it’s a tamarind syrup made in-house at *Tapas* that is the essence of the Bajan Pride cocktail.

The tamarind tree produces large, peanut-like pods that hang low from its branches. Once they turn brown, the fruit is ripe and edible. The local ingredient lends the Bajan Pride its dusky brown colour and compliments Bajan 1966 rum with a sweet-sour flavour comparable to a tangy lemon, balanced with a subtle note of caramel. “We try to be as simple as possible, to not overcomplicate everything,” says Ellis. “You should be able to leave *Tapas* and try making one of our cocktails yourself. Even if it doesn’t work out.”

The recipe for the Bajan Pride came to Ellis quite easily. She knew she wanted to highlight Bajan ingredients without the distraction of elaborate garnishes and demanding mixology techniques. “When you come here, your focus shouldn’t be on this,” says Ellis, referring to the extravagant bells and whistles you might get with a craft cocktail. “It should be on everything, right?” At *Tapas*, the cocktails accomplish just that, seamlessly complimenting the dining experience so you can fully enjoy the view of the ocean from your table, the warm atmosphere fostered by the bartenders and servers, and the delectable dishes inspired by touches of Italian and Caribbean flair. ●

Bajan Pride

MAKES 1 COCKTAIL

→ Ingredients

- 1 oz tamarind syrup
- 1 oz Bajan 1966 rum
- Prosecco

→ Instructions

1. Pour the tamarind syrup and Bajan 1966 rum into a champagne flute.
2. Top the flute off with chilled Prosecco.

Tamarind Syrup

MAKES 4 CUPS

→ Ingredients

- 16 oz fresh or dried tamarind pods
- 1 ½ cups turbinado sugar
- Juice of one lime

→ Instructions

1. Cover the tamarind pods with water in a saucepan and bring to a boil. Remove from the heat and let the pods soak for five minutes.
2. Rinse the tamarind pods with cold water and drain. Remove the outer shell of the pods to release the tamarind pulp.
3. Add four cups of boiling water to a clean saucepan. Add the tamarind pulp and let sit for 15-20 minutes or until the tamarind has softened.
4. Pour the tamarind-infused liquid through a strainer. Press the tamarind pulp through the strainer with a wooden spoon.
5. The liquid and pulp should be free of seeds and fibres. Pour the strained liquid back into the saucepan with the turbinado sugar. Bring the liquid to a boil and let it simmer on low heat for 20-30 minutes or until the mixture has thickened. Set the mixture aside and let it cool.
6. Add the juice of one lime to the cooled liquid and stir to combine.

Tips

“Sometimes tamarind is a little too acidic for people’s taste,” says Ellis. That’s why the fruit is often sweetened in desserts and drinks. Unrefined sugars with a deep flavour resembling caramel or toffee complement tamarind best. A tamarind simple syrup made with turbinado sugar or piloncillo will add a rich sweetness to the Bajan Pride cocktail.