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# Summer Sipping: Celebrating National Rum Day

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Cruzan Daquiri (Source:Cruzan)

By now most of us are melting in summer's homestretch of sun-filled days and searing heat. And for those of us who like to cool down with more than a water bottle, it begs the question... what to drink?

Our go-to spirit this season is rum. Sure, vodka may reign supreme for calorie-conscious consumers looking for a light liquor with a splash of soda, but if you want to kick it into high gear with a cocktail that actually has some backbone, we're all about rum.

According to spirit expert [Kristen Siebecker](#), The U.S. and rum go way back. And what better way to spend the forthcoming election season than liquored up as Clinton and Trump go head to head?

"The first rum distillery showed up in Staten Island in New York in the late 1600s and spread its way up the colonial coast to Boston where rum production escalated as the demand grew," notes Siebecker. "By 1764 the clamor was so great for rum that Parliament modified

the 'Sugar and Molasses Act' that changed the tax rate, but increased the enforcement of the taxes, limiting trade not only of rum, but also other imports like coffee and lumber. The love of rum but the hatred of taxes bubbled and became a precursor to the American Revolution."

Siebecker points out three main classifications of rum:

- Silver or White rums are clear and offer a sweetness without the aging. Since these rums are milder they are usually great for mixing.
- Dark rums are darker in color because of longer aging in whiskey barrels and/or have been distilled from caramelized sugar or molasses.
- Premium rums should be sipped on their own without a cola within shouting distance. These are usually specialty items to be savored.

Here are some of our favorites this season and some recipes:



Don Q Bahama Mama

## Don Q

It all began in 1820 with Juan Sebastian Serrallés' arrival from Spain and the beginnings of his sugar cane plantation. Forty-five years later, his son Don Juan produced his first cask of rum and a tradition was born. **Don Q Rum** is now Puerto Rico's number one rum.

A large-scale distillery was built in 1935 and rum cocktails have been free-flowing ever since, including the enigmatic **Bahama Mama**.

- 1 oz Don Q Cristal
- 1 oz Don Q Añejo
- 1/2 oz Don Q 151
- 1 oz fresh lime juice
- 1/2 oz simple syrup
- 1/2 oz Orange Juice
- 1/2 oz Pineapple Juice
- 1 dash grenadine
- 1 pineapple wedge for garnish
- 1 cherry for garnish

Add all ingredients to an ice filled cocktail shaker. Shake and strain into a hurricane or large highball glass filled with ice.