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October 27, 2020

THE VIVANT'S TOP TEN: FALL COCKTAIL ROUNDUP

By: Dan Blacharski

VPM: 18,360

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Everyone seems to have a special fall drink, and I got together with ten of the most creative mixologists for this month's exciting Top Ten. October and November is exactly the right time to bring these out to grace your autumn dinner party – are you having dinner parties again? These days having guests still seems a distant memory, and my wife and I are still staying inside, longing for a return to those glorious days when we walked around unmasked, mingled with friends, and enjoyed our weekend trips to Chicago for dinner and the theater. We hope those days will return soon. Meanwhile, we will keep our liquor cabinet to ourselves, and mix up a few of these special fall cocktails to enjoy while we stay at home to watch Netflix.

7. Hot Buttered Rum Runner

Saturday afternoons spent out in the back yard with the leaf blower, piling up the colorful fallen leaves. Tilling up the garden after a satisfying season of picking tomatoes and winter squash. A

3 BADGE BEVERAGE CORPORATION

brisk chill in the air. It's a wonderful time of the year. And when I come inside after my yard work, I want something alcoholic and hot, from The Vivant's Top Ten: Fall Cocktail Roundup, my friends over at 3 Badge Beverage have just the thing.

This recipe uses their **Kirk and Sweeney Dominican Rum** as a foundation. I don't know what it is about the Caribbean, but they sure do know how to make a good rum on the islands down there. I appreciate the name Kirk and Sweeney, which is a nod to its Prohibition-era roots. This was actually the name of a schooner which was well known for smuggling rum to the Northeast during the early years of Prohibition. It has a wonderful mahogany color to it and a sweet aroma with just a hint of vanilla balancing the toasted oak. You may be sitting in your home in the cold Midwest, but the 12-year Reserva is going to actually transport you to a sunny Caribbean beach. It's perfect for the season.

Ingredients

2 oz Kirk and Sweeney 12 Reserva
1 Tbsp hot buttered rum batter (see recipe below)
3 to 4 oz hot water

Instructions

Place hot buttered rum batter in the bottom of an Irish coffee glass or mug.
Pour in rum, and top with hot, not boiling, water.
Stir, garnish with a cinnamon stick and enjoy hot.

Hot Buttered Rum Batter

Stir one pound of butter, 2-1/4 cups packed brown sugar, 2 cups sugar, 1 Tbsp ground cinnamon, 1 tsp ground clove and 1 tsp ground nutmeg in a bowl to combine. Add 1 qt of softened vanilla ice cream and stir again. Use immediately or freeze for future libations.

KIRK AND SWEENEY / 12 RESERVA