

Created by: Debra C. Argen

Cockspur Fine Rum from Barbados

Cockspur Rum established in 1884, is an integral part of the *Caribbean island of Barbados*. For the past 25 years, **Master Distiller Rhett Harris** continues the proud tradition of making quality **Bajan rum**. Their gold-medal award winning flagship brand, **Cockspur Fine Rum** is excellent served on the rocks, mixed in cocktails, or used in culinary recipes. History, tradition, and quality, what more could you want; look for the iconic jaunty rooster on the label.

Dane Valdemar Hanschell established **Cockspur Rum** in 1884 and the company grew and merged to become **Hanschell Inniss**. Speaking with Master Distiller Rhett Harris, I learned about the interesting history of the company as well as what distinguishes their exceptional product.

Making rum is both an art and a science, and as for the science part, Cockspur Rum is made from sugar cane harvested between late January or early February and continues until May or early June when the Bajan cane is at its sweetest. This year the cane looks very good, as they had two dry months followed by lots of rain, and the cane fields are green and lush.

Once they cut the cane, they crush it to extract the juice, which they make into molasses by a controlled boiling and centrifuging process at the sugar factory. From the sugar factory, the molasses travels to the distillery where the rum process essentially begins.

The next step is mixing the molasses with water from a natural underground spring and adding a natural yeast culture specifically developed by Cockspur. The marriage of spring water and the special yeast is the essence of Cockspur's unique character. The mixture ferments for the next 48 hours, which transforms the sugars into alcohol. When the fermentation process is finished, the "the must" is ready for distillation.

Cockspur uses two types of distillation processes, they use column stills for continuous processing for some of their rums, and pot stills for small batch processing of other rums, which takes longer than the column still method, and the result is more intense and robust. They keep and age the resultant products separately, and the double-distillate method is what distinguishes the medium-body type Cockspur Rums.

Aging is the next step on the road to the finished product; Cockspur uses American oak ex-bourbon barrels to impart its rich character, flavor, and color, and the amount of aging is dependent on the type of rum that the Master Distiller wants to create. The distillery is located on the beach overlooking the beautiful turquoise ocean, and its location and climate allows the product to mature quickly and develop its full character in a short time.

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The last step is blending where the art of making rum comes in, as Master Distiller Rhett Harris will marry both pot distilled and column still rums of different ages to create the desired flavor profile. It is here that the rums selected will provide the consistent flavors and aromas for which Cockspur is known, followed by bottling the product.

When I asked Rhett Harris, who has worked at Cockspur for the last 30 years, 25 years as the Master Distiller, how he likes to drink Cockspur Fine Rum, he replied that he likes it with ginger ale. Whether you elect to drink the Cockspur Fine Rum neat, on the rocks, or in a cocktail, know that when you drink Cockspur Rum, you are partaking of an age-old tradition of quality rums made since 1848.

Cockspur Fine Rum, 40% alcohol by volume, is a rich golden amber color. Cockspur Fine Rum is an Aged Reserve Rum distilled, blended, bottled, and exported by West Indies Rum Distillery, Ltd., Barbados.

Tasting Notes: Nosing a tasting glass with a small amount of Cockspur Fine Rum elicited lovely, warm spice aromas of cinnamon, ginger, and orange. Adding a drop of water, the bouquet opened up adding delicious brown sugar and chocolate notes, and on the palate, there was a lingering sweet finish that reminded me of homemade gingerbread.

Cockspur Fine Rum is excellent used in cocktail and culinary recipes, and was the inspiration for my pairing menu.

Luxury Experience's Cockspur Fine Rum Cocktail and Culinary Menu

Luxury Experience's Rockin' Red Rooster

Luxury Experience's Bajan Punch

Luxury Experience's Cockspur Pumpkin Frost

Luxury Experience's Pina Colada Fish with Cockspur Rum Citrus Salsa

Luxury Experience's Pumpkin Cheesecake with Cockspur Rum

and Chocolate Fudge Sauce

The Cocktail Recipes

Luxury Experience's Rockin' Red Rooster

Luxury Experience's Bajan Punch

Luxury Experience's Cockspur Pumpkin Frost

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Why should vodka have all the morning fun? Luxury Experience's Rockin' Red Rooster is my take on a classic Bloody Mary with a few twists, namely Cockspur Fine Rum, cucumber juice, and Fee Brothers Celery Bitters and is perfect to serve for brunch.



Luxury Experience's Rockin' Red Rooster

Glass Used: Highball Glass

Yield: One Cocktail

2.00

Ounces

Cockspur Fine Rum

4

Ounces

Goya Cocktail Vegetable Juice with Clam Flavor

0.25

Ounce

Lime Juice, freshly squeezed

0.25

Ounce

Cucumber Juice, press or muddle cucumber to extract juice

3

Dashes

Fee Brothers Celery Bitters

1

Dash

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Worcestershire Sauce

Freshly Ground Black Pepper, to taste

Freshly Ground Sea Salt, to taste (optional)

2

Green Beans, raw, chive, lemon twist, garnish

Method: Mix ingredients in a large mixing glass with ice. Strain into highball glass filled with ice. Garnish with green beans tied with long piece of chive, and lemon twist.

Like Barbados itself with its rich blend of heritage, rum, spices, and tropical fruits, **Luxury Experience's Bajan Punch** is a delicious blend of ingredients that captures the essence of the island. It pairs well with **Luxury Experience's Pina Colada Fish with Cockspur Rum Citrus Salsa**.

It is a perfect cocktail for a festive party as well as for a refreshing summertime drink. For parties, make a large batch and serve in a punch bowl, add ice, and float thin slices of oranges, carambola "stars" and diced Asian pear in the punch.



Luxury Experience's Bajan Punch

Glass Used: Snifter or Punch Glass

Yield: One Cocktail

1.50

Ounces

Cockspur Fine Rum

0.5

Teaspoon

Travis Hasse's Original Cherry Pie Liqueur

1

Ounce

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Coconut Water with coconut pulp

0.50

Ounce

Lime Juice, freshly squeezed

0.50

Ounce

Peach Nectar

0.50

Ounce

Orange Juice, freshly squeezed

0.50

Ounce

Pineapple Juice, freshly squeezed

0.50

Ounce

Mango Nectar

1

Tablespoon

Asian Pear, small diced

1

Carambola (star fruit) garnish

Method: For an individual cocktail, add ingredients to a mixing glass and shake to combine. Pour over snifter or punch glass filled with ice. Garnish with carambola "star." For party punch, increase proportions by the number of 6-ounce drinks you want to serve.

Luxury Experience's Cockspur Pumpkin Frost is a perfect festive autumn and winter cocktail that tastes like pumpkin pie, and combines Cockspur Fine Rum, Pumpkin Puree, Half & Half, Fee Brothers Pumpkin Spice Cordial Syrup, and Grand Marnier. The cocktail is lovely paired with **Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce**.

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Luxury Experience's Cockspur Pumpkin Frost

Glass Used: Martini Glass

Yield: One Cocktail

1.25

Ounce

Cockspur Fine Rum

3

Tablespoons

Pumpkin Puree

1

Ounce

Half & Half (or light cream)

0.25

Ounce

Fee Brothers Pumpkin Spice Cordial Syrup

0.25

Ounce

Grand Marnier

4

Ice Cubes

Cinnamon, to dust cocktail

Method: Chill a martini glass and set aside. Add ingredients to a shaker with 4 ice cubes and shake until ice

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is incorporated. Strain into martini glass and dust with cinnamon.

The Culinary Recipes

Luxury Experience's Pina Colada Fish with Cockspur Rum Citrus Salsa

Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce

Luxury Experience's Pina Colada Fish with Cockspur Rum Citrus Salsa echoes the spirit of Barbados melding fresh ingredients enhanced with the island's famous "spirit" since 1884. To create a Bajan ambience, play the Stranger album by native son, David Kirton, and get ready to party.



Luxury Experience's Pina Colada Fish with Cockspur Rum Citrus Salsa

Servings: 2

Salsa Ingredients:

1

Ounce

Cockspur Fine Rum

0.25

Cup

Dried Cranberries

1

Tablespoon

Carambola (star fruit), minced, reserve rest for garnish

1

Tablespoon

Bermuda Onion, finely minced

Chili, finely minced, to taste (optional)

0.25

Cup

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Pineapple, diced

0.25

Cup

Orange, diced

0.25

Cup

Sweetened Coconut Flakes

0.50

Ounce

Pineapple Juice, fresh

0.50

Ounce

Orange Juice, freshly squeezed

0.50

Ounce

Lime Juice, freshly squeezed

1

Teaspoon

Orange Zest

1

Teaspoon

Orange Zest

Sea Salt and Freshly Ground Pepper, to taste

Method: Heat rum, pour into a cup, add dried cranberries, cover, and let steep 10 minutes. Add all of the ingredients to a medium, non-reactive bowl and stir. Let marinate at room temperature. May be made 1 hour ahead.

Luxury Experience's Pina Colada Ingredients:

1

Ounce

Cockspur Fine Rum

1

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Ounce

Coconut Milk

3

Ounces

Pineapple Juice

Method: Add all ingredients to a cocktail shaker with 2 ice cubes. Shake hard until ice is incorporated. Strain into a shallow pan.

Fish Ingredients:

2

Tilapia fillets

Sea Salt, freshly ground

Black Pepper, freshly ground

Method: Season fillets with salt and pepper and then marinate the fish in the Pina Colada for 30 minutes.

Fish Preparation Ingredients:

0.25

Cup

Flour

0.25

Cup

Cornstarch

0.50

Cup

Sweetened Coconut Flakes

Black Pepper, freshly ground

Method: In a shallow pan, season the flour and cornstarch with sea salt and pepper. Remove fillets from Pina Colada marinade and dredge in the flour and cornstarch mixture. Set fillets aside on a sheet of wax paper. Mix in coconut flakes to the remaining flour and cornstarch mixture. Dip fillets back in Pina Colada marinade and dredge in the coconut flour mixture. Refrigerate for 30 minutes to set the coating.

Sauce Ingredients:

2

Ounces

Coconut Milk

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1

Ounce

Fee Brothers Spice Cordial Syrup

1

Ounce

Pineapple Juice

1

Tablespoon

Salsa liquid

Dash

Cinnamon

Method: Add all ingredients to a small saucepan, bring to a boil, stirring to reduce and slightly thicken.

Method for Cooking Fish: Heat vegetable oil in a large, deep frying pan. Fry fish on both sides until golden. Pat dry on paper towels.

Presentation: Divide sauce onto 2 plates. Position the fillets over the sauce, top with salsa, and garnish with sliced carambola "stars." Serve with a side dish of rice.

Pairing Cocktail: Luxury Experience's Bajan Punch.



Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce

Serves: 8

Preheat oven to 350° F (177° C).

Crust Ingredients:

0.5

Cup

Butter (1 stick)

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0.75

Cup

Sugar

1

Pinch

Salt

2

Tablespoons

Cocoa

1.25

Cups

Graham Crackers (1 sleeve)

Method: Place graham crackers in a food processor and process until fine. Add the rest of the ingredients and process until mixture holds together. Press crumbs on the bottom and the sides of a spring form pan. Chill in refrigerator while you make the filling.

Cheesecake Ingredients:

16

Ounces

Cream Cheese

12

Cups

Pumpkin Puree

4

Eggs

2

Teaspoon

Cinnamon

1

Teaspoon

Cloves

1

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Teaspoon

Ginger

1

Teaspoon

Salt

1

Cup

Sugar

1

Tablespoon

Cockspur Fine Rum

Method: Add all ingredients to a food processor and process until smooth. Pour into graham cracker crust. Bake for 50 minutes or until tester inserted in center of cheesecake comes out clean. Let cool for 20 minutes at room temperature and then refrigerate until serving.

Chocolate Fudge Rum Sauce Ingredients:

1

Tablespoon

Butter

0.75

Cup

Sweetened Condensed Milk

0.25

Cup

Baking Cocoa, unsweetened

1/8

Teaspoon

Salt

1

Teaspoon

Vanilla

2

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Teaspoons

Fee Brothers Pumpkin Spice Cordial Syrup

1

Ounce

Half and Half

1

Ounce

Cockspur Rum

Method: Melt butter in a small saucepan over low heat. Add rest of ingredients with exception of rum and stir until smooth consistency. Add rum, stir, and remove from stove. Keep in a closed bottle in the refrigerator until ready to use. Serve chocolate warm or cold.

Spiced Nuts Ingredients:

1

Tablespoon

Butter

2

Tablespoons

Sugar

1/8

Teaspoon

Cinnamon

1/8

Teaspoon

Ginger

1/8

Teaspoon

Cloves

1

Teaspoon

Cockspur Rum

Method: Melt butter in a small saucepan over low heat. Add sugar, spices, and Cockspur Fine Rum, stir

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and add walnuts. Stir until walnuts are glazed about 3 minutes. Turn out onto parchment paper to dry.

Presentation: Drizzle chocolate fudge sauce over slice of pumpkin cheesecake. Sprinkle with spiced nuts.

Pairing Cocktail: Luxury Experience's Cockspur Pumpkin Frost.

If you are planning to visit Barbados, you might like to visit the Cockspur Beach Club for a fun Cockspur Experience with museum, bar, restaurant, games, and beach activities. The Cockspur Beach Club is open daily from 9:00 am until 5:00 pm. Adult Admission: \$10 US Dollars.

In addition to **Cockspur Fine Rum**, they also produce **Cockspur 12 Rum**, which you can read about in the **Liquor Cabinet**.



For information on where to purchase **Cockspur Rum**, please visit the website: www.CockspurRum.com and **Facebook**.



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